



Louis Latour

MAISON FONDÉE EN 1797

CHOREY-LES-BEAUNE

2013

- REGION Côte de Beaune
- APPELLATION Chorey-les-Beaune
- VILLAGE Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Close to the village of Ladoix-Serrigny and in front of the village of Aloxe-Corton, the village of Chorey-les-Beaune produces supple and light red wines and very elegant white wines. There isn't any Premier Cru in this appellation which is quite unusual for Burgundy. The Chorey-les-Beaune appellation was not well known 30 years ago but is now well-appreciated.

Wine tasting

- TASTING NOTE Our Chorey-les-Beaune 2013 has a ruby color and a floral nose with notes of violet, toasted almond, undergrowth and liquorice. With a beautiful roundness, the mouth reveals aromas of cherry and liquorice with smoked notes. The finish offers a lovely tannic structure!
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - meat in gravy - mature cheeses.
- SERVING TEMPERATURE 14-15°

