



Louis Latour

MAISON FONDÉE EN 1797

CHOREY-LES-BEAUNE

2014

- 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 2014 offers a deep ruby red colour. The nose is full of wild berries aromas such as blackberry, raspberry but also notes of clove and moccha dominate. On the palate, it is round and the tannins are silky. Delicates flavours of blackcurrant and nice freshness on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - meat in gravy - mature cheeses.
- SERVING TEMPERATURE 14-15°

