



Louis Latour

MAISON FONDÉE EN 1797

CÔTE DE BEAUNE-VILLAGES

2007

- REGION Côte de Beaune
- APPELLATION Côte de Beaune-Villages
- VILLAGE Côte de Beaune-Villages
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

The Côte de Beaune-Villages appellation is applied exclusively to red wines from 16 communes in the Côte de Beaune including Saint-Aubin, Pernand-Vergelesse, and Auxey-Duresses. Maison Louis Latour carefully selects the grapes that are most representative of the appellation to produce this wine.

Wine tasting

- TASTING NOTE Exhibiting typical Pinot Noir characteristics, this wine is light brick red in color. The nose is characterized by pronounced cherry stone nuances. Côte de Beaune Villages 2007 is fresh and balanced, with abundant red fruits and a finale offering hints of menthol. Good length on the palate, a significant aromatic presence and balanced tannins. A very charming wine. Tasted July 8th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

