

Côte de Beaune-Villages

2010



• VILLAGE Côte de Beaune-Villages

- APPELLATION 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



The Côte de Beaune-Villages appellation is applied exclusively to red wines from 16 communes in the Côte de Beaune including Saint-Aubin, Pernand-Vergelesses, 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 The Côte de Beaune-Villages 2010 reveals a shiny red color with a beautiful deepness. The typical red fruit nose is dominated by cherry. Good suppleness on the palate, this wine is rather round with some spicy notes.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat charcuterie meat terrine cheese.
- SERVING TEMPERATURE 14-15°

