



# Louis Latour

MAISON FONDÉE EN 1797

## CÔTE DE NUITS-VILLAGES 2013

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

### *The Vine*

- AVERAGE VINE AGE 30 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 oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Our Côte de Nuits-Villages encompasses the villages of Premeaux-Prissey, Comblanchien, and Corgoloin just south of Nuits-Saint-Georges. The vineyards benefit from east-facing hill-slopes which act as a sun-trap to create maximum ripeness in the grapes. The complex soil composition of these villages include varying proportions of marl and shale clays which produce wines of great character and charm. Maison Louis Latour's Côte de Nuits-Villages is an excellent introduction to the wines of the Côte de Nuits.

### *Wine tasting*

- TASTING NOTE Of a ruby color, this Côte de Nuits Villages 2013 has a nose with blackcurrant and undergrowth notes. The palate reveals aromas of blackcurrant and liquorice with mellow tannins and freshness on the finish!
- CELLARING POTENTIAL 7-8 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

