



# Louis Latour

MAISON FONDÉE EN 1797

## MARANGES 1<sup>ER</sup> CRU "LA FUSSIÈRE"

- REGION Côte de Beaune
- VILLAGE Maranges
- APPELLATION Maranges Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of Pinot Noir fruit character.

### *Wine tasting*

- TASTING NOTE Powerful nose of red fruits and earth. Mellow, well-rounded and plump on the palate, this robust wine has a complex structure culminating in stony, mineral notes.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Guinea fowl with cabbage - hare stew - cheese
- SERVING TEMPERATURE 14-15°

