



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY ROUGE

2003

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Marsannay is the village which marks the northern gateway to the Côte d'Or when leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wine.

Wine tasting

- TASTING NOTE Deep ruby in colour, this wine from the northern Côte d'Or has a clean nose filled with woodspice and cedarwood aromas. In the mouth the red fruit flavours are at the fore with that spice showing itself again along with some gamey flavours. A rounded and powerful wine which is tasting beautifully now but could also be put down for a couple of years. Tasted 25/02/05
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

