



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY ROUGE

2007

- 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 Lovely ruby in color, Marsannay 2007 clearly expresses red fruit aromas. The nose is also infused with menthol, which contributes great freshness. In the mouth, this wine is complex, with lots of substance and good persistence. Pleasant to taste now, while possessing great structure for cellaring. Tasted July 8th, 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

Press review

Marsannay 2007 - The Daily Telegraph - My Top Ten Easter Corkers by Jonathan Ray - April 2010 - "Silky, soft and juicy"
Marsannay 2007 - Jamie Goode's Wineanorak - April 2010 - 84/100
Marsannay 2007 - Burghound.com - April 2009 - 85-87/100

