



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE

2010

- REGION Côte Chalonnaise
- VILLAGE Mercrey
- APPELLATION Mercrey
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditionnelle en cuve ouverte
- AGEING 10 to 12 months ageing in stainless steel vats

Description

The name of Mercrey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercrey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied with an ample backbone with plenty of grip on the palate.

Wine tasting

- TASTING NOTE With an intense dark red colour, the Mercrey 2010 has an oaky aroma with hints of coconut and coffee. On tasting, it is generous and balanced with a touch of flinty minerality on the back palate.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

