



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT ROUGE

2011

- REGION Côte de Beaune
- VILLAGE Meursault
- APPELLATION Meursault
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Stony marl, limestone.
- AVERAGE YIELD 45 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

Situated just south of Volnay and Pommard in the Côte de Beaune, this vast appellation is usually known for its exceptional white wine also produces reds with great character. It is quite light in colour with a distinctive Pinot Noir nose packed with red fruit and scented flowers. The palate has a rich red-berry fruit character and the finish is long.

Wine tasting

- TASTING NOTE The Meursault rouge has a lovely ruby red colour. It has a delicate nose offering aromas of pepper, red fruits and a slightly woody hint. In the mouth, it is round and ample with notes of liquorice and a wonderful woody finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - Beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 14-15°

