



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT ROUGE

- 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 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. This wine is drunk in the best places in Paris.

### *Wine tasting*

- TASTING NOTE A delicate aroma of wild strawberries - refined and ample palate - to age for 5/6 years
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - Beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 14-15°

