



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES 1ER CRU

- REGION Côte de Nuits
- VILLAGE Nuits-Saint-Georges
- APPELLATION Nuits-Saint-Georges Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Situated half-way between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Côte de Nuits. Nuits-Saint-Georges Premiers Crus are produced from 37 independent vineyards, all of which are quite small in size (none over 10 hectares) for a combined total of 151 hectares, approximately 50% of the vineyard surface area of the village. Our Nuits-Saint-Georges 1er Cru is a rigorous selection of the best that Nuits-Saint-Georges has to offer. It is full and fruity with a distinctive savour on the palate and a long finish.

### *Wine tasting*

- TASTING NOTE Intense and complex aromas of ripe blackcurrant, black cherry fruit, truffle with notes of spice. Corpulent and solid structure. To keep for 8/10 years
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses
- SERVING TEMPERATURE 15-17°

