



Louis Latour

MAISON FONDÉE EN 1797

NUITS-SAINT-GEORGES 1ER CRU "LES BOUDOTS"

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats, 100% malolactic
- AGEING 8 to 10 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted



Description

Located halfway between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Cote de Nuits. "Les Boudots" is a Premier Cru of Nuits-Saint-Georges located on a very mineral hill. Brown calcareous soils finely gritty, based here on the pink limestone of Premeaux which outcrop by erosion. The presence of chert and limestone blocks, more or less rounded, make the soil stony near the rocky outcrops. The origin of the name of this Premier Cru remains uncertain, although the most likely hypothesis is the reference to a family of the same name who cultivated this plot, we can note that this last name is still widespread in the village.

Wine tasting

- TASTING NOTE Of a beautiful deep ruby color, our Nuits-Saint-Georges "Les Boudots" offers intense and complex aromas of ripe blackcurrant, black cherry fruit, truffle with notes of spice. Corpulent and solid structure.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses
- SERVING TEMPERATURE 15-17°