



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1ER CRU "EN CARADEUX"

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesse Premier Cru
- VILLAGE Pernand-Vergelesse
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The village of Pernand-Vergelesse is located just 3km from that of Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives the typical particularity of this terroir.

Wine tasting

- TASTING NOTE "Pernand-Vergelesse 1er Cru "En Caradeux"" is pale yellow in colour with a powerful bouquet. It is fat in the mouth with grillad almond aromas. The wine is rich and round and very balanced with a certain tension on the finish. The oak is nicely mellow and the wine has very nice length. A very pretty wine which is already very flattering.

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- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish
- SERVING TEMPERATURE 12-14°

