



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "ILE DES VERGELESSES" 2006

- REGION Côte de Beaune
- VILLAGE Pernand-Vergelesses
- APPELLATION Pernand-Vergelesses Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 60 years
- SOIL Clay and iron.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The village of Pernand-Vergelesses is located just 3km from Aloxe-Corton, and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The vineyard of "Ile des Vergelesses" is relatively high up on the slope and enjoys a northeasterly exposure, which means that the fruit achieves maximum ripeness quite late on. Our Pernand-Vergelesses "Ile des Vergelesses" is worked traditionally by the winemakers of Domaine Louis Latour.

### *Wine tasting*

- TASTING NOTE The wine has a vermillion robe with a classic seductive bouquet of raspberry and other berry fruits. On the palate it has a distinct taste of wild woodland fruits which take on a velvety, vegetal smoothness after time in the bottle.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

