



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES BLANC

1997

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses
- VILLAGE Pernand-Vergelesses
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 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-Vergelesses is situated only 3 kilometres from Aloxe-Corton and backs onto the famous hill of Corton where Corton-Charlemagne Grand Cru and Corton Grand Cru are grown. It is one of the most picturesque if least well known of all Burgundian villages overlooked by the magnificent Grand Cru hill of Corton. With similar soil-types but a northeasterly exposure the wines tend to reach maturity late into the harvest and retain a earthy, rustic character.

### *Wine tasting*

- TASTING NOTE Over 50 per cent of this wine comes the Louis Latour estate, only a stones throw away from the famous vineyards of Corton Charlemagne. The very old low yielding vines produce small bunches of concentrated nectar. This wine is soft and smooth with a full rich delicious flavour of dried fruits and nuts.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 11-13°

