



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES BLANC

2007

- REGION Côte de Beaune
- VILLAGE Pernand-Vergelesses
- APPELLATION 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 This Pernand has a very pale yellow colour and a floral clean nose, with notes of honeysuckle and menthol. In the mouth this wine is nicely rounded with hints of fresh almonds and honey. With lovely structure the wine deserves to be let to breathe before tasting or wait at least a year to appreciate it's true value.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - fish - charcuterie
- SERVING TEMPERATURE 11-13°

### *Press review*

Pernand-Vergelesses Blanc 2007 - Wine Spectator Online - 2010 - 88/100

