



Louis Latour

MAISON FONDÉE EN 1797

AUXEY-DURESSES ROUGE

2023

- REGION Côte de Beaune
- APPELLATION Auxey-Duresses
- VILLAGE Auxey-Duresses
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vat, 100% malolactic fermentation.
- AGEING 10 months in 2 year old barrels.

Description

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresses", therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and while these two communes produce uniquely reds the commune of Auxey-Duresses produces reds on the hill of Bourdon which is an extension of Volnay and whites on the fine soils on the Mélian hill.

Wine tasting

- TASTING NOTE Our Auxey-Duresses 2023 has a dark ruby colour. The nose reveals notes of red fruit and undergrowth. Round on the palate, with silky tannins, cherry aromas and good persistence.
- CELLARING POTENTIAL 3 to 5 years
- FOOD PAIRING Roast veal - poultry in sauce - Camembert cheese
- SERVING TEMPERATURE 14-15°

