



# Louis Latour

MAISON FONDÉE EN 1797

## AUXEY-DURESSES ROUGE

2024

- REGION Côte de Beaune
- APPELLATION Auxey-Duresse
- VILLAGE Auxey-Duresse
- 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 Duresse", therefore becoming Auxey-Duresse. This village is graced with the prestigious neighbours of Pommard and Volnay, and while these two communes produce uniquely reds the commune of Auxey-Duresse 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 The wine is a deep ruby color. The nose blends cherry, licorice, and spices. The palate is full and round, supported by a touch of oak. The finish pleasantly prolongs the tasting experience.
- CELLARING POTENTIAL 3 to 5 years
- FOOD PAIRING Roast veal - poultry in sauce - Camembert cheese
- SERVING TEMPERATURE 14-15°

