



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "DOMAINE LATOUR" 2005

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, limestone and chalk.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The vineyard of Beaune faces east and overlooks the city just below. Almost entirely located on a slope the vineyard has a broad diversity of climates at the Premier Cru level. Domaine Louis Latour produces this wine from the two Premier Cru vineyards of "Perrières" and "Clos du Roi". The clay, limestone soils and the ideal aspect of these vineyards consistently produce an excellent wine year after year. The relatively old vines in these vineyards produce a wine with the ability to develop with age.

Wine tasting

- TASTING NOTE Dark red robe. Wild berry aromas of blackberries, with a light note of vanilla, and even licorice due to its ageing in wood. Lengthy palate reflecting the preceding characters. Elegance and length combine to make this wine one to cellar for at least five years before tasting to admire its apogee. Tasted March 2007.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

