



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "PERRIÈRES"

2014

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

In the north of the appellation of Beaune and exposed to the East, you can find parts of the faces of old limestone quarries with various fine limestones. Our plot of Beaune "Perrières" measures 1,32 ha. The clay-limestone soils of "Perrières", which are shallow and poor due to the steep inclination, produce a powerful and structured red wine with a perfect ageing potential.

Wine tasting

- TASTING NOTE With a deep ruby-red colour, our Beaune « Perrières » 2014 offers a complex and fresh nose with mint, raspberry and undergrowth notes. On the palate, it is ample with a nice freshness. The tannins are silky, with chlorophyll and cherry aromas. A delicate and aromatic wine.
- CELLARING POTENTIAL 7-10 ans
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

Press review

Beaune 1er Cru "Perrières" 2014 - Wine Spectator - October 2016 - 90/100

