



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "VIGNES FRANCHES" 2006

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

### *The Vine*

- AVERAGE VINE AGE 35 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, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Historically the owners of this area did not have to pay tax on the land, hence the name 'Vignes Franches' ('free vines'). The Beaune Premier Cru "Vignes Franches" parcel, important part of Domaine Louis Latour, is found mid-slope. The clay soils are scattered with small pebbles which allows for easy drainage of water. Here we find the same opulence as in neighbouring Pommard as well as an extremely pleasant fruit-forwardness even when young. It is one of the best Premier Cru vineyards of Beaune, producing a wine that is capable of ageing to perfection for a considerable period of time.

### *Wine tasting*

- TASTING NOTE The Beaune 1er Cru "Vignes Franches" 2006 has an intense ruby, cherry red colour. The nose is fruity. The mouth develops aromas of cherry (stone). It has round tannins and is a wine with a long silky finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Beaune 1er cru "Vignes Franches" 2006 - TheFineWineTimes.com - February 11th, 2010 - "Graceful"

Beaune 1er Cru "Vignes Franches" 2006 - Decanter World Wine Awards 2009 - Bronze

Beaune 1er Cru "Vignes Franches" 2006 - Wine Spectator - May 2009 - 90/100

