



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "VIGNES FRANCHES" 2013

- 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 Of an intense ruby color, our Beaune Premier Cru « Vignes Franches » 2013 reveals a nose with aromas of cherry and liquorice accompanied by oaky notes. The mouth is ample with blackcurrant and mocha aromas. Beautiful freshness and persistent tannins on the 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" 2013 - Wine Spectator.com - June 2016 - 89/100
- Beaune 1er Cru "Vignes Franches" 2013 - James Suckling - June 2015 - 93/100
- Beaune 1er Cru "Vignes Franches" 2013 - Burghound.com - Avril 2015 - 88/100
- Beaune 1er Cru "Vignes Franches" 2013 - Burgundy Report - December 2014 - "lovely"

