



# Louis Latour

MAISON FONDÉE EN 1797

## BONNES MARES GRAND CRU

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Bonnes Mares Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Oolitic limestone and chalk
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Our Grand Cru wine of Bonnes Mares is unusual in that like its southern neighbour, Le Montrachet, it straddles two appellations. The vast majority of the vines fall into the commune of Chambolle-Musigny whilst the remainder nudge over into Morey-St-Denis. However, the wines produced from this unique soil give greater body and longer ageing potential than the more silky wines of Chambolle-Musigny. Indeed the wines of Bonnes Mares show greater sturdiness, power and structure which require patience to be truly appreciated.

### *Wine tasting*

- TASTING NOTE The intense red color is accompanied by aromas of raspberry, preserved strawberries and undergrowth. The tannins are fine and silky. The palate is powerful and structured.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game - meat in gravy - mature cheeses
- SERVING TEMPERATURE 16-17°

