

CÔTE DE BEAUNE-VILLAGES 2004

- REGION Côte de Beaune
- VILLAGE Côte de Beaune-Villages
- APPELLATION Côte de Beaune-Villages
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The Côte de Beaune-Villages appellation is applied exclusively to red wines from 16 communes in the Côte de Beaune including Saint-Aubin, Pernand-Vergelesses, and Auxey-Duresses. Maison Louis Latour carefully selects the grapes that are most representative of the appellation to produce this wine.

Wine tasting

- TASTING NOTE An attractive, supple wine with a nose of fresh strawberries and hints of earthiness and leather. The wine is medium bodied with a persistent, elegant finish. Ageworthy!
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat charcuterie meat terrine cheese.
- SERVING TEMPERATURE 14-15°

Press review

Côte de Beaune-Villages 2004 - The Guernsey Press and Star - 6th June 2009 - "A well-made

