



Louis Latour

MAISON FONDÉE EN 1797

CÔTE DE NUITS-VILLAGES

2017

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

Description

Our Côte de Nuits-Villages encompasses the villages of Premeaux-Prissey, Comblanchien, and Corgoloin just south of Nuits-Saint-Georges. The vineyards benefit from east-facing hill-slopes which act as a sun-trap to create maximum ripeness in the grapes. The complex soil composition of these villages include varying proportions of marl and shale clays which produce wines of great character and charm. Maison Louis Latour's Côte de Nuits-Villages is an excellent introduction to the wines of the Côte de Nuits.

Wine tasting

- TASTING NOTE This wine has an intense garnet-red colour. It offers lots of freshness and fruit including raspberries and blackberries with hints of chocolate. On the palate it is ample and open with a blackcurranty finish. A good length in the mouth.
- CELLARING POTENTIAL 7-8 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

