



Louis Latour

MAISON FONDÉE EN 1797

MARANGES

2022

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats with 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in stainless steel vats.

Description

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of a Pinot Noir fruit character.

Wine tasting

- TASTING NOTE Boasting an intense ruby colour, our 2022 Maranges expresses the generosity of its vintage through a seductive nose of ripe morello cherry and sweet spices. The palate is fleshy and velvety, driven by cherry flavours and a touch of liquorice. The wine is underpinned by silky tannins and a beautifully persistent finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Guinea fowl with cabbage - hare stew - cheese.
- SERVING TEMPERATURE 14-15°

