



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY ROUGE

2023

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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

### *Description*

Marsannay is the village which marks the northern gateway to the Côte d'Or when leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wine.

### *Wine tasting*

- TASTING NOTE Our Marsannay 2023 boasts an attractive dark ruby colour, with an intense nose of morello cherry and licorice. Full-bodied and generous on the palate, with cherry and a hint of spice. The tannins are silky, with a very long finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Marsannay rouge 2023 - Tim Atkin - 89/100

