



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE 2015

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditionnelle en cuve ouverte
- AGEING 10 to 12 months ageing in stainless steel vats

Description

The name of Mercurey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercurey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied with an ample backbone with plenty of grip on the palate.

Wine tasting

- TASTING NOTE With an intense ruby colour, the Mercurey 2015 unveils aromas of wild-strawberry, mocha, and undergrowth. On tasting, it is very elegant and fresh with grilled noted and smooth tannins.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

Press review

Mercurey 2015 - Wine Spectator - October 2017 - 90/100

