



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES

1996

- REGION Côte de Nuits
- APPELLATION Nuits-Saint-Georges
- VILLAGE Nuits-Saint-Georges
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 ans
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Nuits-Saint-Georges is the most southerly located village of the Côte de Nuits, to which the city gave its name and which constitutes the other half of the Côte d'Or. The commune produces almost exclusively red wines however there is a limited production of whites. The Nuits-Saint-Georges red wines are robust and elegant, they require some years of aging to reflect the finest expressions of the Pinot Noir. The name of Nuits-Saint-Georges is known worldwide, Apollo XV carried this wine into space and even gave its name to a lunar crater.

### *Wine tasting*

- TASTING NOTE This has a polished appearance with a beautiful perfumed nose showing hints of raspberry, strawberry and banana. The wine is supple with a tannic structure stronger than the wines above but with hints of violets on its long finish. This wine will need a few years for the tannins to marry perfectly with the fruit.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses
- SERVING TEMPERATURE 14-16°

