



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES 1ER CRU "LES CROTS" 2016

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

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats. 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 40% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

Situated half-way between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Côte de Nuits. The vineyard of "Les Crots" looks due East and as it is at the top of an escarpment the vines are worked using a terrace system. The soil is shallow and stony. The wines of Nuits-Saint-Georges are well-known for being solid and age-worthy and "Les Crots" does not disappoint us in this respect. With a glistening deep red colour, powerful and complex aromas of small red and black fruits (cherry, blackcurrant) are revealed which evolve into more complex aromas of leather, truffle and spice with hints of liquorice and macerated fruit such as prunes. Whilst young the tannins give this wine backbone and body, but during ageing, the tannins soften and the wine becomes smoother. A true delight!

### *Wine tasting*

- TASTING NOTE Of a deep ruby-red colour, our Nuits-Saint-Georges 1er Cru 2016 reveals aromas of almond, coffee, and blackcurrant. On the mouth, this wine offers a beautiful length with lovely tannins. Notes of liquorice, mocha and blackcurrant lead elegantly to a lovely freshness on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses.
- SERVING TEMPERATURE 15-17°

