



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES 1<sup>ER</sup> CRU "LES DAMODES" 2010

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

### *The Vine*

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

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

"Les Damodes" is situated on the northern part of the Nuits-Saint-Georges appellation, just to the south of the premier cru appellations of Vosne-Romanée. The vineyard name "Les Damodes" comes from "Dame" meaning lady. Legend says that there were fairies that inhabited this rocky hillside above the village of Nuits-Saint-Georges, once covered by quarries and woods! But more likely it was the presence of rocky forms that looked like tall ladies in long dresses that gave the parcel its name. Known locally as "Les Dames Hautes" - "hautes" (meaning tall), hence the pronunciation has become "damaudes" then "damodes". Planted on a parcel with an easterly exposure, the vines grow on poor, limestone soils. Elegance and finesse perfectly characterize this wine.

### *Wine tasting*

- TASTING NOTE Our Nuits Saint Georges les Damodes has aromas of black fruits with woody and toasted notes. In the mouth there are hints of liquorice and the tannins are smooth. It has a wonderful minerality on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Nuits-St-Georges 1er Cru "Les Damodes" 2010 - Jancis Robinson - January 2012 - 16.5/20

