



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES

2015

- REGION Côte de Nuits
- VILLAGE Nuits-Saint-Georges
- APPELLATION 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 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 Ruby-red in colour, this Nuits-Saint-Georges 2015 reveals subtle aromas of liquorice with undergrowth notes. The mouth reveals notes of mocha, blackcurrant, and undergrowth. The texture is round and fresh and leaves a lovely tannic finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses.
- SERVING TEMPERATURE 14-16°

### *Press review*

Nuits-Saint-Georges 2015 - Wine Enthusiast - November 2017 - 91/100

Nuits-Saint-Georges 2015 - Wine Spectator - October 2017 - 90/100

