



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2023

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses Premier Cru
- VILLAGE Pernand-Vergelesses
- GRAPE VARIETY Chardonnay

### *The Vine*

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

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels, 25% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

The village of Pernand-Vergelesses is located just 3km from Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives a typical particularity of this terroir.

### *Wine tasting*

- TASTING NOTE Our Pernand-Vergelesses "En Caradeux" 2023 reveals a brilliant pale yellow colour. The nose offers notes of honeysuckle, vanilla and brioche. Full-bodied and round on the palate, with a hint of fresh almond. A fine, mineral finish - almost resin like.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish.
- SERVING TEMPERATURE 12-14°

