



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "ILE DES VERGELESSES" 2012

- REGION Côte de Beaune
- APPELLATION Pernand-Vergeleses Premier Cru
- VILLAGE Pernand-Vergelesses
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 60 years
- SOIL Clay and iron.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 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 vineyard of "Ile des Vergeleses" is relatively high up on the slope and enjoys a northeasterly exposure, which means that the fruit achieves maximum ripeness quite late on. Our Pernand-Vergelesses "Ile des Vergeleses" is worked traditionally by the winemakers of Domaine Louis Latour.

### *Wine tasting*

- TASTING NOTE Ruby red in colour, the Pernand-Vergelesses 1er Cru « Ile des Vergelesses » 2012 offers cherry aromas on the nose. Elegant and persistent in the mouth, it reveals liquorice aromas with silky smooth tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Pernand-Vergelesses 1er Cru "Ile des Vergelesses" 2012 - Tom Cannavan's wine-pages.com - August 2015 - 90/100

Pernand-Vergelesses 1er Cru "Ile des Vergelesses" 2012 - Wine Spectator - Juin 2015 - 90/100

