Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Aux Cras"
2016

- **Region** Côte de Beaune
- **Village** Beaune
- **Appellation** Beaune Premier Cru
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 20 years
- **Soil** Clay and limestone.
- **Average yield** 40hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in oak barrels, 50% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

The Beaune "Aux Cras" vineyard is positioned on the top of the hillside behind the town of Beaune on the site of an old quarry. Evidence of its history can be seen in its incredibly rocky soils and the name Cras which is derived from C(a)racos, meaning rocky hill. The vineyard is made up of three terraces each contained by limestone walls; the sun's reflection on these walls and the additional luminosity it provides, promotes the early development of the vine and its grapes.

Wine tasting

- **Tasting Note** Our Beaune 1er Cru "Aux Cras" 2016 of a pale gold, presents a discreet nose with notes of vanilla, linden and chamomile. The ample mouth opens with fresh almonds flavors. The finish is particularly beautiful and mineral.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Sweet and savoury dishes - fish - oumaintrain cheese.
- **Serving temperature** 12-14°

Press review

Beaune 1er Cru "Aux Cras" 2016 - James Suckling - February 2018 - 93/100