



Louis Latour

MAISON FONDÉE EN 1797

CÔTE DE BEAUNE-VILLAGES

2003

- REGION Côte de Beaune
- APPELLATION Côte de Beaune-Villages
- VILLAGE Côte de Beaune-Villages
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The Côte de Beaune-Villages appellation is applied exclusively to red wines from 16 communes in the Côte de Beaune including Saint-Aubin, Pernand-Vergelesse, and Auxey-Duresses. Maison Louis Latour carefully selects the grapes that are most representative of the appellation to produce this wine.

Wine tasting

- TASTING NOTE Red fruits on the nose notably strawberry and raspberry and good structure & balance in the mouth.
Easy in style. Modest intensity, that carries through to the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

