

MAISON FONDÉE EN 1797

CÔTE DE BEAUNE-VILLAGES

2011



- VILLAGE Côte de Beaune-Villages
- APPELLATION 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-Vergelesses, 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 This wine has a lovely garnet colour. On the nose, our Côte-de-Beaune Villages 2011 reveals aromas of blackcurrant and raspberry. In the mouth it is delicious and very fresh, with notes of spices and red and black berries.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat charcuterie meat terrine cheese.
- SERVING TEMPERATURE 14-15°

