



# Louis Latour

MAISON FONDÉE EN 1797

## MARANGES

2004

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of a Pinot Noir fruit character.

### *Wine tasting*

- TASTING NOTE A straight wine with aromas of red fruits and liquorice on the nose as it is in the mouth. Very well-structured.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Guinea fowl with cabbage - hare stew - cheese.
- SERVING TEMPERATURE 14-15°

