



Louis Latour

MAISON FONDÉE EN 1797

MARSANNAY ROUGE

2002

- REGION Côte de Nuits
- VILLAGE Marsannay
- APPELLATION Marsannay
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

Marsannay is the village which marks the northern gateway to the Côte d'Or when leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wine.

Wine tasting

- TASTING NOTE This wine has a beautiful garnet colour in the glass and a delicate fruity nose with vegetal aromas coming through. In the mouth this Marsannay has finesse with balanced acids and soft tannins marrying together to produce a rounded structure with fruity vegetal flavours. Tasted 28/05/2004
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

