



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE

2016

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats. 100% malolactic fermentation
- AGEING 10 to 12 months ageing in stainless steel vats.

Description

The name of Mercurey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercurey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied with an ample backbone with plenty of grip on the palate.

Wine tasting

- TASTING NOTE Of a beautiful ruby colour, our Mercurey 2016 reveals a peppery nose. The mouth, rich and fresh, is characterized by silky tannins accompanying subtle notes of strawberry and pepper.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

Press review

Mercurey 2016 - Wine Spectator - May 2018 - 91/100

