



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE

- 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, complete 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 Subtle aromas of red berries - robust and elegant - great length on the palate. Keep for 4 to 5 years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

