



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES ROUGE

2013

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesse
- VILLAGE Pernand-Vergelesse
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and iron.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The village of Pernand-Vergelesse is situated only 3 kilometres from Aloxe-Corton backs onto the famous hill of Corton where Corton-Charlemagne Grand Cru and Corton Grand Cru are grown. It is one of the most picturesque and least well known Burgundian villages overlooked by the magnificent Grand Cru hill of Corton. With similar soil-types but a northeasterly exposure the wines tend to reach maturity late into the harvest and retain a earthy, rustic character.

Wine tasting

- TASTING NOTE A ruby red colour and pleasant aromas of red fruits and liquorice characterize our Pernand-Vergelesse 2013. The palate offers lively notes of blackcurrant and earthiness. Very well balanced.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Beef « Bourguignon » - breast of duck - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

