



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES ROUGE 2014

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses
- VILLAGE Pernand-Vergelesses
- 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-Vergelesses 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 Our Pernand-Vergelesses rouges 2014 shows a deep ruby red colour. The nose is intense and reveals black currant, liquorice, undergrowth and vanilla notes. The mouth, ample and well-balanced, offers silky tannins with black fruits aromas.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Beef « Bourguignon » - breast of duck - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

