



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "AUX CRAS"

2007

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 20 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The Beaune "Aux Cras" vineyard is positioned on the top of the hillside behind the town of Beaune on the site of an old quarry. Evidence of its history can be seen in its incredibly rocky soils and the name Cras which is derived from C(a)racos, meaning rocky hill. The vineyard is made up of three terraces each contained by limestone walls; the sun's reflection on these walls and the additional luminosity it provides, promotes the early development of the vine and its grapes.

Wine tasting

- TASTING NOTE The pale golden color is clear and bright. Intense with an abundance of fruits on the nose, namely quince, pears and bananas, accented by discreet hints of vanilla. Powerful wine, full and fat in the mouth, characterized by quince and beeswax. Tasted June 10th, 2009.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sweet and savoury dishes - fish - oumaintrain cheese.
- SERVING TEMPERATURE 12-14°

Press review

Beaune 1er Cru "Aux Cras" 2007 - Jamie Goode's Wineanorak - April 2010 - 90/100

