



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "AUX CRAS"

2010

- 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 2010 Beaune 1er Cru "Aux Cras" is golden yellow in colour . On the nose it is rich and intense with notes of white fruits and vanilla. It is round, fat and superbly balanced in the mouth with a glycerine quality and persistence. Tasted December 2011.
- 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" 2010 - Jancis Robinson - January 2012 - 16.5+/20

