



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "CLOS DES MOUCHES" 2025

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone
- AVERAGE YIELD 38 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 12 months in 1-year-old oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located at the southern edge of the appellation, bordering Pommard, the "Clos des Mouches" vineyard sits on a slope with an ideal eastern exposure. Its unique name stems from the old French word "mouches" (flies), which used to refer to bees, plentiful on this warm, sunny hillside that housed many beehives. Planted on a particularly well-drained clay-limestone soil rich in limestone scree, the vines benefit from a privileged microclimate ensuring optimal grape ripeness. Our Beaune Premier Cru "Clos des Mouches" displays great elegance, combining the generosity of its terroir with remarkable aromatic finesse.

Wine tasting

- TASTING NOTE The 2025 Beaune 1er Cru 'Clos des Mouches' displays a brilliant pale gold color. Its intense nose opens with gourmand aromas of toasted hazelnut and marzipan. On the palate, the wine is round and full-bodied, offering flavors of fresh almond enhanced by delicate roasted notes, before stretching into a lovely mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Sweet and savoury dishes - fish - oumaintrain cheese

