



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "CUVÉE ROUSSEAU-DESLANDES" - HOSPICES DE BEAUNE

2014

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

### *The Vine*

- SOIL Clay and limestone.
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Hospices de Beaune barrels

### *Description*

Climat : Les Cent Vignes, Les Montrevenots - 2.18 ha

History of the Cuvee : Antoine Rousseau and Barbe Deslandes founded in 1645 the Hôpital de la Sainte-Trinité, subsequently renamed the Hospice de la Charité and associated with the Hospices de Beaune at the Revolution. The parcel of Cent Vignes, in which vines were mainly planted between 1944 and 1958, represents the heart of this Cuvee, or 48% of its composition. Looking down over Pommard and representing a third of the Cuvee, the parcel of Les Montrevenots is made up only of old vines, planted prior to 1966.

### *Wine tasting*

- TASTING NOTE The Beaune "Cuvée Rousseau-Deslandes" 2014 from the Hospices de Beaune presents a nice ruby colour. The nose reveals spices, mocha and liquorice notes. On the palate, the wine is ample, velvety and offers cocoa, blackcurrant and toasted bread aromas.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Grilled meat - "coq au vin" - "fondue bourguignonne" - mature cheeses.
- SERVING TEMPERATURE 15-17°

