



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "PERRIÈRES" 2008

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

In this area which is in the North of the appellation of Beaune and exposed to the East, you can find parts of the faces of old limestone quarries with various fine limestones. The clay-limestone soils of Perrières, which are shallow and poor due to the steep inclination, produce a powerful and structured red wine with a perfect ageing potential.

Wine tasting

- TASTING NOTE This Beaune Perrières has a generous bouquet of liquorice, blackberry and brandied cherries. The mouth is round, fruity and the tannins are still nicely apparent on the finish.
- CELLARING POTENTIAL 7-10 ans
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

Press review

Beaune 1er Cru "Perrières" 2008 - Wine Spectator - May 2011 - 90/100

