



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU ROUGE 2000

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

The Vine

- AVERAGE VINE AGE 30 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

The vineyard of Beaune faces east and overlooks the city just below. Almost entirely located on a slope, the vineyard has a broad classification of climates at a Premier Cru level. Beaune remains to this day the wine capital of Burgundy. The soils are made of brown limestone, irregularly mixed with clay or sand, they suit the Pinot Noir grape ideally and contribute very much towards to the richness of the Beaune 1er Cru.

Wine tasting

- TASTING NOTE The pretty red colour has taken on some brick-red highlights. We find subtle aromas of cherry, liquorice and earthiness. The wine is intense yet balanced due to the good acidity and holds up nicely on tasting. This wine has not yet spoken its last words, you could wait a few more years still before enjoying. (tasted 2010)
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses
- SERVING TEMPERATURE 15-17°

