



Louis Latour

MAISON FONDÉE EN 1797

BLAGNY 1^{ER} CRU "SOUS LE DOS D'ÂNE" 2023

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

The Vine

- SOIL Marly limestone
- AVERAGE YIELD 45hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 1/3 new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

Description

The vines around the hamlet of Blagny are divided between the communes of Meursault and Puligny-Montrachet. The Blagny 1er Cru appellation accounts for 7 climats classified as 1er Cru, representing 44 hectares exclusively in red wine, 23 of which are located in the commune of Meursault and 21 in the commune of Puligny-Montrachet. The Blagny 1er Cru appellation "Sous le Dos d'Âne" covers an area of about 5 hectares. The wines of the Blagny area, because of their subsoil and their exposure, are often fruity, full-bodied and tannic.

Wine tasting

- TASTING NOTE Our Blagny 1er Cru 'Sous le Dos d'Âne' 2023 has a ruby-red colour. The nose reveals notes of undergrowth and blackcurrant. The palate is round and fresh, with aromas of red fruit, cherry and kirsch, followed by liquorice. The tannins are fine and elegant.
- FOOD PAIRING Rib of beef with girolles - game - mature cheeses

