



# Louis Latour

MAISON FONDÉE EN 1797

## CHOREY-LES-BEAUNE

2018

- REGION Côte de Beaune
- APPELLATION Chorey-les-Beaune
- VILLAGE Bourgogne
- 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, 10% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Close to the village of Ladoix-Serrigny and in front of the village of Aloxe-Corton, the village of Chorey-les-Beaune produces supple and light red wines and very elegant white wines. There isn't any Premier Cru in this appellation which is quite unusual for Burgundy. The Chorey-les-Beaune appellation was not well known 30 years ago but is now well-appreciated.

### *Wine tasting*

- TASTING NOTE With its bright ruby hue, this Chorey les Beaune demonstrates a nose of wild strawberry aromas. It is round and fresh on the palate with strawberry, blackcurrant and licorice notes. Beautiful tannins on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - meat in gravy - mature cheeses.
- SERVING TEMPERATURE 14-15°

