



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY ROUGE

1999

- REGION Côte de Nuits
- VILLAGE Marsannay
- APPELLATION Marsannay
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

Marsannay is the village which marks the northern gateway to the Côte d'Or when leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wine.

### *Wine tasting*

- TASTING NOTE A bright, vivid scarlet colour, with a subtle bouquet of blackcurrants, mulberries, spice and light scents of undergrowth. It shows ripe but firm tannins with balanced acidity and good concentration of fruit. Next door to the more famous neighbour of Gevrey-Chambertin, this wine offers a distinct gamey character and excellent value for money.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Marsannay rouge 1999 - Wineanorak.com - September 2012 - "Very good"

