



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY ROUGE

2009

- 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 on 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 as recently as 1987 in recognition of the consistently high quality of its wine.

### *Wine tasting*

- TASTING NOTE Ruby red in colour with raspberry and earthy aromas on the nose. In the mouth this Marsannay is fleshy and structured and the tannins are mellow but still present. This lasts nicely on the finish. Tasted September 2010.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Marsannay rouge 2009 - Wine Spectator - June 2012 - 89/100

