



# Louis Latour

MAISON FONDÉE EN 1797

## MERCUREY ROUGE

2011

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditionnelle en cuve ouverte
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

The name of Mercurey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercurey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied to an ample backbone with plenty of grip on the palate.

### *Wine tasting*

- TASTING NOTE Of the colour of garnet, the Mercurey 2011 reveals perfumes of prunes and spices to the nose. In the mouth it is round and supple, with smooth tannins and aromas of red fruits.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese
- SERVING TEMPERATURE 14-15°

