



Louis Latour

MAISON FONDÉE EN 1797

NUITS-SAINT-GEORGES 1^{ER} CRU "CLOS DES ARGILLIÈRES" 1996

- REGION Côte de Nuits
- VILLAGE Nuits-Saint-Georges
- APPELLATION Nuits-Saint-Georges Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 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, 40% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Situated half-way between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Côte de Nuits. Nuits-Saint-Georges Premiers Crus are produced from 37 independent vineyards, all of which are quite small in size (none over 10 hectares) for a combined total of 151 hectares, approximately 50% of the vineyard surface area of the village. The vineyard of « Clos des Argillières » as the name suggests ('argile' is clay) has a slightly greater concentration of clay in its heavy soils which produces a wine with good colour and plenty of fruity savour that opens up wonderfully with time.

Wine tasting

- TASTING NOTE The wine has a glossy appearance and complex nose of forward fruits with clear wood presence. Also noticeable are flavours of liquorice, strawberries, rhubarb and blackcurrant. The palate was very delicate and elegant with a finesse and finish that will surely transform this into a truly fine wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses
- SERVING TEMPERATURE 15-17°

