



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES

2006

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

### *The Vine*

- AVERAGE VINE AGE 30 ans
- 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, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Nuits-Saint-Georges is the most southerly located village of the Côte de Nuits, to which the city gave its name and constitutes the other half of the Côte d'Or. The commune produces almost exclusively red wines, however there is a limited production of whites. The Nuits-Saint-Georges red wines are robust and elegant. They require some years of aging to reflect the finest expressions of the Pinot Noir. The name of Nuits-Saint-Georges is known worldwide, Apollo XV carried this wine into space and even gave its name to a lunar crater.

### *Wine tasting*

- TASTING NOTE Ruby-red in colour, this Nuits-Saint-Georges 2006 reveals subtle aromas of ripe fruit with a pronounced liquorice note. An elegant wine with finesse and soft tannins. This is already a very pleasant wine to drink but will be even more enjoyable over the next 5 years.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses.
- SERVING TEMPERATURE 14-16°

### *Press review*

Nuits-Saint-Georges 2006 - Burghound.com - April 2008 - 88/100

