



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES

2014

- REGION Côte de Nuits
- APPELLATION Nuits-Saint-Georges
- VILLAGE 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 which 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 Our Nuits-Saint-Georges 2014 has a bright and intense ruby-red colour. The nose is fruity and lightly aniseed with gourmet aromas of cherry and liquorice. On the palate, you also find cherry and liquorice flavours but also undergrowth notes. The mouth is round and fresh with a nice tannic finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses
- SERVING TEMPERATURE 14-16°

### *Press review*

Nuits-Saint-Georges 2014 - Burghound.com - April 2016 - 90/100  
Nuits-Saint-Georges 2014 - Wine Spectator - February 2016 - 91/100

