



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2011

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesse Premier Cru
- VILLAGE Pernand-Vergelesse
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The village of Pernand-Vergelesse is located just 3km from that of Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives the typical particularity of this terroir.

### *Wine tasting*

- TASTING NOTE This Pernand-Vergelesse 1er Cru "En Caradeux" Blanc 2011 offers to the sight a pretty yellow colour with wonderful flecks of green. Notes of toasted almond perfume the nose. Aromas of vanilla and floral notes reveal the finesse of the wine. Ample on the mouth, sap aromas release while fresh almond notes offer a charming feeling. Smoked touches bring a lovely and enjoyable persistence on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish
- SERVING TEMPERATURE 12-14°

### *Press review*

Pernand-Vergelesse 1er Cru "En Caradeux" 2011 - Wine Enthusiast - October 2014 - 91/100

