



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2014

- 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 Our Pernand-Vergelesse 1er Cru "En Caradeux" 2014 shows a nice pale yellow colour. The nose is gourmet and reveals almond, vanilla and floral notes. On the palate, it is ample and round with brioche aroma and a mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish
- SERVING TEMPERATURE 12-14°

### *Press review*

Pernand-Vergelesse 1er Cru "En Caradeux" 2014 - Wine Enthusiast - October 2016 - 91/100 - Editor's Choice  
Pernand-Vergelesse 1er Cru "En Caradeux" 2014 - Burghound.com - June 2016 - 90/100  
Pernand-Vergelesse 1er Cru "En Caradeux" 2014 - Wine Chronicles - May 2016 - 90/100  
Pernand-Vergelesse 1er Cru "En Caradeux" 2014 - Tim Atkin (UK) - February 2016 - 90/100  
Pernand-Vergelesse 1er Cru "En Caradeux" 2014 - Burgundy Report - January 2016 - "Super length"

