



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2015

- REGION Côte de Beaune
- APPELLATION Pernand-Vergeleses Premier Cru
- VILLAGE Pernand-Vergeleses
- 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-Vergeleses 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-Vergeleses 1er Cru "En Caradeux" has a bright pale golden color and an intense nose with floral, vanilla and almond paste notes. The mouth is ample with aromas of fresh almond and linden. A nice length and a mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish
- SERVING TEMPERATURE 12-14°

### *Press review*

Pernand-Vergeleses 1er Cru "En Caradeux" 2015 - Sommeliers International - Summet 2017 - 4 stars  
Pernand-Vergeleses 1er Cru "En Caradeux" 2015 - Burghound.com - June 2017 - 88/100  
Pernand-Vergeleses 1er Cru "En Caradeux" 2015 - Tim Atkin - January 2017 - 90/100

