



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2018

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses Premier Cru
- VILLAGE Pernand-Vergelesses
- 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-Vergelesses is located just 3km from 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 a typical particularity of this terroir.

Wine tasting

- TASTING NOTE The Pernand-Vergelesses "En Caradeux" 2018 shows a brilliant hue with pale yellow reflections. The nose is complex with aromas of vanilla, almond, Reine-Claude plum and brioche. The round, full mouth offers vanilla and almond notes. Nice freshness on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish.
- SERVING TEMPERATURE 12-14°

Press review

Pernand-Vergelesses 1er Cru "En Caradeux" 2018, 92/100, James Suckling
Pernand-Verglesses 1er Cru "En Caradeux" 2018 - Bill Nanson - January 2020 - "This will be super"

