



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "AUX MALCONSORTS"

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Vosne-Romanée Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Iron-based soil
- AVERAGE YIELD 38 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Vosne-Romanée, famous over the world for its Grand Crus, also produces some Premiers Crus of . Situated on the border between Nuits-Saint-Georges and Vosne-Romanée, "Aux Malconsorts" nestles under one of the most prodigious Grands Crus of the Côte de Nuits: La Tâche. The word "Malconsorts" describes in old French a piece land covered with undergrowth and thorns or a land that have been subject to a conflict. It was in 1610 that this land was cleared and turned into a vineyard. The "Malconsorts" vineyard nowadays is counted as one of the finest Premier Crus of Vosne-Romanée.

Wine tasting

- TASTING NOTE Our Vosne-Romanée "Aux Malconsorts" has delicious aromas of black fruits and liquorice with some toasty notes. An elegant and powerful wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

