



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES BEAUX MONTS" 2009

- 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 clay
- 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 the world over for its Grand Crus, also produces some Premier Crus capable of competing with the best. The iron-based soil just north of Nuits Saint-Georges is absolutely ideal for the growing of Pinot Noir. The grapes reach their maximum maturity and it is by means of a traditional vinification that the lively perfumes and great fruity character are released. This wine needs bottle ageing to fully realise its potential. The descriptive adjective in « Les Beaumonts » is « beau », which emphasises the quality of the wine that this particular vineyard on the hill produces.

Wine tasting

- TASTING NOTE Deep garnet with a complex and powerful nose of toasted aromas, cocoa, cassis and leather. Very rich and structured, ample and round. On the finish flavours of black fruits and liquorice linger. A truly exceptional wine with great ageing potential. Tasted November 2010.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Vosne-Romanée 1er Cru "Les Beaux Monts" 2009 - Burghound.com - May 2011 - 90/100

