



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES PETITS 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 Clay and iron.
- 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 fruit characters are released. This wine needs bottle ageing to fully realise its potential. The vineyard of "Les Petits Monts" is situated at the top of the hill, which explains its name.

### *Wine tasting*

- TASTING NOTE Dark garnet-red with intense aromas of red fruits such as cassis and cherry mixed with cloves. It is fruity as well as having smooth oak flavours. Powerful and well-structured this is most definitely a wine with great ageing potential.
- CELLARING POTENTIAL 10-12 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Vosne-Romanée 1er Cru "Les Petits Monts" 2009 - Wine Enthusiast - October 2011 - 90/100

Vosne-Romanée 1er Cru "Les Petits Monts" 2009 - Burghound.com - May 2011 - 91/100

