



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES PETITS MONTS" 2013

- 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 The Vosne-Romanée Premier Cru « Les Petits Monts » 2013, has deep ruby colour and offers a nose of moka, blackcurrant and clove. Ample in mouth with soft tannins, blackcurrant aromas as well as cherries and liquorice notes are present. Lively on the finish.
- 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" 2013 - Wine Spectator - May 2016 - 92/100

