



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE

2009

- REGION Côte Chalonnaise
- VILLAGE Mercurey
- APPELLATION Mercurey
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditionnelle en cuve ouverte
- AGEING 10 to 12 months ageing in stainless steel vats

Description

The name of Mercurey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercurey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied with an ample backbone with plenty of grip on the palate.

Wine tasting

- TASTING NOTE The Mercurey 2009 has a deep and sparkling colour. Aromas of plums and brandied morello cherries make way for ample and powerful flavours of violets and liquorice to come through on the palate. Good tannins on the finish mark the true characteristics of Mercurey. This is very pleasant to drink now however it will be at its peak within 2-3 years
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

Press review

- Mercurey 2009 - Simon Woods - October 2012 - "Always fresh"
- Mercurey 2009 - The Wall Street Journal - July 2012 - "Sipped with enjoyment"
- Mercurey 2009 - Tom Cannavan's wine-pages.com - August 2012 - 89/100
- Mercurey 2009 - Jancis Robinson - January 2011 - 15.5/20

