



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT ROUGE 2013

- REGION Côte de Beaune
- APPELLATION Meursault
- VILLAGE Meursault
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Stony marl, limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

Situated just south of Volnay and Pommard in the Côte de Beaune, this vast appellation usually known for its exceptional white wine also produces reds with great character. It is quite light in colour with a distinctive Pinot Noir nose packed with red fruit and scented flowers. The palate has a rich red-berry fruit character and the finish is long. This wine is drunk in the best places in Paris.

Wine tasting

- TASTING NOTE Of a bright ruby color, our Meursault 2013 has a nose with black fruits, plum, cherry and liquorice notes. The mouth is round, well-balanced with blackcurrant and spicy aromas. Beautiful tannins on the finish !
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - Beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 14-15°

