



Louis Latour

MAISON FONDÉE EN 1797

NUITS-SAINT-GEORGES 1^{ER} CRU "LES CROTS"

- **REGION** Côte de Nuits
- **VILLAGE** Nuits-Saint-Georges
- **APPELLATION** Nuits-Saint-Georges Premier Cru
- **GRAPE VARIETY** Pinot Noir

The Vine

- **AVERAGE VINE AGE** 25 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats. 100% malolactic fermentation.
- **AGEING** 10 to 12 months ageing in oak barrels, 40% new.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.

Description

Situated half-way between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Côte de Nuits. The vineyard of "Les Crots" looks due East and as it is at the top of an escarpment the vines are worked using a terrace system. The soil is shallow and stony. The wines of Nuits-Saint-Georges are well-known for being solid and age-worthy and "Les Crots" does not disappoint us in this respect. With a glistening deep red colour, powerful and complex aromas of small red and black fruits (cherry, blackcurrant) are revealed which evolve into more complex aromas of leather, truffle and spice with hints of liquorice and macerated fruit such as prunes. Whilst young the tannins give this wine backbone and body, but during ageing, the tannins soften and the wine becomes smoother. A true delight!

Wine tasting

- **TASTING NOTE** Powerful and complex aromas of cherry, blackcurrant and truffle with notes of spices. Full-bodied structure.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Roasted leg of mutton - entrecôte with shallots - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

