



# Louis Latour

MAISON FONDÉE EN 1797

## Nuits-Saint-Georges

2012

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

### *The Vine*

- AVERAGE VINE AGE 30 ans
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Nuits-Saint-Georges is the most southerly located village of the Côte de Nuits, to which the city gave its name and constitutes the other half of the Côte d'Or. The commune produces almost exclusively red wines, however there is a limited production of whites. The Nuits-Saint-Georges red wines are robust and elegant. They require some years of aging to reflect the finest expressions of the Pinot Noir. The name of Nuits-Saint-Georges is known worldwide, Apollo XV carried this wine into space and even gave its name to a lunar crater.

### *Wine tasting*

- TASTING NOTE With an intense garnet robe the Nuits Saint Georges 2012 offers up aromas of red fruits, cherry and spices like star anise and aniseed. The mouth is ample with peppered notes, liquorice, cherry and cherry-stone. This wine has wonderful length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses.
- SERVING TEMPERATURE 14-16°

### *Press review*

Nuits-Saint-Georges 2012 - Wine Enthusiast - December 2015 - 88/100  
Nuits-Saint-Georges 2012 - Wine Spectator - Juin 2015 - 92/100  
Nuits-Saint-Georges 2012 - Burghound.com - April 2014 - 89/100 - "Top Value"

