



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2015

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses Premier Cru
- VILLAGE Pernand-Vergelesses
- GRAPE VARIETY Chardonnay

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The village of Pernand-Vergelesses is located just 3km from Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives a typical particularity of this terroir.

Wine tasting

- TASTING NOTE Our Pernand-Vergelesses 1er Cru "En Caradeux" has a bright pale golden color and an intense nose with floral, vanilla and almond paste notes. The mouth is ample with aromas of fresh almond and linden. A nice length and a mineral finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish.
- SERVING TEMPERATURE 12-14°

Press review

Pernand-Vergelesses 1er Cru "En Caradeux" 2015 - Sommeliers International - Summet 2017 - 4 stars
Pernand-Vergelesses 1er Cru "En Caradeux" 2015 - Burghound.com - June 2017 - 88/100
Pernand-Vergelesses 1er Cru "En Caradeux" 2015 - Tim Atkin - January 2017 - 90/100

