



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1^{ER} CRU "ILE DES VERGELESSES" 2005

- REGION Côte de Beaune
- APPELLATION Pernand-Vergeleses Premier Cru
- VILLAGE Pernand-Vergelesses
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 60 years
- SOIL Clay and iron
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 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 that of Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The vineyard of « Ile des Vergelesses » is relatively high up on the slope and enjoys a northeasterly exposure, which means that the fruit achieves maximum ripeness quite late on. Our Pernand-Vergelesses "Ile des Vergelesses" is worked traditionally by the winemakers of Domaine Louis Latour.

Wine tasting

- TASTING NOTE Vegetable notes make their first appearance and are then enhanced by red berry aromas including black currant, gooseberry, and then dried prunes. A definite harmonious cellaring wine that will evolve divinely and should be enjoyed after four to five years. Tasted January 2007
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

