



Louis Latour

MAISON FONDÉE EN 1797

AUXEY-DURESSES ROUGE

2020

- REGION Côte de Beaune
- APPELLATION Auxey-Duresses
- VILLAGE Auxey-Duresses
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vat, 100% malolactic fermentation.
- AGEING 10 months in 2 year old barrels

Description

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresses", therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and while these two communes produce uniquely reds the commune of Auxey-Duresses produces reds on the hill of Bourdon which is an extension of Volnay and whites on the fine soils on the Mélian hill.

Wine tasting

- TASTING NOTE Our Auxey-Duresses 2020 has a dark colour with ruby hues. On the nose, it reveals notes of little red fruits and nutmeg. On the palate, this wine is fresh and light with blackberry and cherry aromas. It offers a great finish with pronounced tannins.
- CELLARING POTENTIAL 3 to 5 years
- FOOD PAIRING Roast veal - poultry in sauce - Camembert cheese
- SERVING TEMPERATURE 14-15°

