Louis Latour

MAISON FONDÉE EN 1797

# Beaune 1er Cru "Clos du Roi"
## 2014

- **Region** Côte de Beaune
- **Village** Beaune
- **Appellation** Beaune Premier Cru
- **Grape variety** Pinot Noir

## The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 40hl/ha
- **Harvest** Hand picked

## Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 35% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

## Description

Beaune "Clos du Roi" is a small 13 hectare vineyard situated to the north of the appellation, and is without doubt one of the best parcels in Beaune. Owned by the dukes of Burgundy and highly favoured by the kings of France, this wine was regularly served at Versailles. During the 15th century upon the death of Charles le Téméraire, the final duke of Burgundy, this parcel of vines passed into the hands of the royal winemakers and therefore became Beaune 'Clos du Roi' (plot (of land) of the king). With a perfect south/south-easterly exposure, the vines are worked traditionally by the winemakers of Domaine Louis Latour.

## Wine tasting

- **Tasting Note** This wine has aromas of spice and blackberries. On the mouth it is bold, ample and spicy, with tannins very present at the finish.
- **Cellaring Potential** 7-10 ans
- **Food Pairing** Beef "bourguignon" - poultry - duck - soft cheeses.
- **Serving temperature** 15-17°