



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "CLOS DU ROI" 2025

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- 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, 100% malolactic fermentation.
- 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 Our organic 2025 Beaune 1er Cru "Clos du Roi" presents a ruby color, with a nose that opens with very ripe cherry followed by oaky notes. The palate is round, with aromas of undergrowth and pepper, culminating in a beautiful tannic finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "bourguignon" - poultry - duck - soft cheeses.
- SERVING TEMPERATURE 15-17°

