



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "DOMAINE LATOUR" 2003

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

### *The Vine*

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

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The vineyard of Beaune faces east and overlooks the city just below. Almost entirely located on a slope the vineyard has a broad diversity of climates at the Premier Cru level. Domaine Louis Latour produces this wine from the two Premier Cru vineyards of "Perrières" and "Clos du Roi". The clay, limestone soils and the ideal aspect of these vineyards consistently produce an excellent wine year after year. The relatively old vines in these vineyards produce a wine with the ability to develop with age.

### *Wine tasting*

- TASTING NOTE Showing a deep garnet colour this wine has an impressive nose of plum and spices with smoky notes. In the mouth it is round and fat with velvety tannins and delicious red fruit flavours. This is a powerful wine tasting beautifully now but could easily be cellared also.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

