Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Grèves" Blanc

2001

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

The Vine

- **Average vine age** 35 years
- **Soil** Chalk and clay.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in oak barrels, 100% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Found amongst the northern vineyards of Beaune, this excellent site overlooks the medieval fortified town of Beaune, that remains to this day the wine capital of Burgundy. Burgundy vineyards named "Les Grèves" generally designate soils formed of loose rock, fine scree, sand, and gravel which are particularly favourable to the cultivation of vines. Our vineyards are located on the gentle slopes of the hill of Beaune next the vineyard of "Les Teurons". The clay and limestone soils of "Les Grèves" suit the Chardonnay grape and contribute to making this wine one of the fullest and richest of the Beaune appellations.

Wine tasting

- **Tasting Note** On appearance, this « Grèves » has a superb straw colour with viscosity that clings to the glass. The sensation on the nose is one of potent aromatic intensity with light oak and hints of grilled bread. The balanced acidity combined with flavours of spices and wood create a deliciously round, full-bodied wine that will keep for a long time. Tasted 22/01/03.
- **Cellaring Potential** 5-7 ans
- **Food Pairing** Fish - shellfish - sweet and savoury dishes - Soumaintrain cheese.
- **Serving temperature** 12-14°