



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "LES CENT VIGNES"

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

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/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*

In the 13th Century, this plot was called 'Sanvignes' which has never been understood considering there were always vines there! Hence, it was decided that it should be given a new name which described the vineyard better: "Les Cent Vignes". The soils are made of brown limestone, irregularly mixed with clay or sand, they suit the Pinot Noir grape ideally and contribute very much towards to the richness of the Beaune 1er Cru "Les Cent Vignes".

### *Wine tasting*

- TASTING NOTE Subtle aromas of dark berries and musk with underlying spicy notes, this wine has great complexity in the mouth yet is soft and has great finesse. To keep for 6/8 years
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

