Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Perrières"
2005

- **Region** Côte de Beaune
- **Village** Beaune
- **Appellation** Beaune Premier Cru
- **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 north of the appellation of Beaune and exposed to the East, you can find parts of the faces of old limestone quarries with various fine limestones. Our plot of Beaune "Perrières" measures 1,32 ha. The clay-limestone soils of "Perrières", which are shallow and poor due to the steep inclination, produce a powerful and structured red wine with a perfect ageing potential.

Wine tasting

- **Tasting Note** Astounding elegance combined with power make this an extremely appealing wine. A harmonious wine with mellow tannins and aromas of blackberries with a touch of liquorice. A noble wine that should be allowed to develop for circa six years before unveiling its beauty! Tasted January 2007
- **Cellaring Potential** 7-10 ans
- **Food Pairing** Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- **Serving temperature** 15-17°