



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "PERRIÈRES" 2007

- 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 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. 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 This Beaune « Perrières » is a lovely dark ruby-red in colour. It has notes of dried fruits and plum on the nose. On tasting, it is round and rich with impressive tannins lasting on the finish.
- CELLARING POTENTIAL 7-10 ans
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

Press review

- Beaune 1er Cru "Perrières" 2007 - Jamie Goode's Wineanorak - April 2010 - 90/100
- Beaune 1er Cru "Perrières" 2007 - Wine Spectator - November 30th 2009 - 90/100
- Beaune 1er Cru "Perrières" 2007 - Burghound.com - April 2009 - 88-90/100

