Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Perrières"
2011

- **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. 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 1er Cru "Perrières" 2011 is typical of its intense and deep rubis colour. Discreet on the nose, the wine offers a wide range of aromas from vanilla and mint flavors to liquorice and black fruit notes. The mouth is ample; liquorice aromas appear again and tannins notes offer an enjoyable finish.
- **Cellaring Potential** 7-10 ans
- **Food Pairing** Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- **Serving temperature** 15-17°