Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Perrières"
2016

- **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** With a deep ruby-red colour,our Beaune1er Cru « Perrières » 2016 offers an intense nose with cherry and undergrowth notes. The mouth is ample with aromas of cherry and mocha. Beautiful persistence with silky tannins 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" 2016 - William Kelley, Wine Advocate (USA) - January 2019 - 90/100

Beaune 1er Cru "Perrières" 2016 - The World of Fine Wine - March 2018 - 91/100

Beaune 1er Cru "Perrières" 2016 - Jancis Robinson - January 2018 - 15/20