



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "PERRIÈRES" 2023

- 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. 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 Our Beaune 1er Cru 'Perrières' 2023 has a deep ruby colour. This wine has a delicious cherry nose and is full and round on the palate, with notes of undergrowth and a long finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

