



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "VIGNES FRANCHES" 2002

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 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, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Historically the owners of this area did not have to pay tax on the land, hence the name 'Vignes Franches' ('free vines'). The Beaune Premier Cru "Vignes Franches" parcel, important part of Domaine Louis Latour, is found mid-slope. The clay soils are scattered with small pebbles which allows for easy drainage of water. Here we find the same opulence as in neighbouring Pommard, as well as an extremely pleasant fruit-forwardness even when young. It is one of the best Premier Cru vineyards of Beaune, producing a wine that is capable of ageing to perfection for a considerable period of time.

### *Wine tasting*

- TASTING NOTE With a beautiful garnet-coloured hue this wine has a delicate and fruity nose with hints of black cherries and liquorice. In the mouth one is impressed by this great wine with its balanced acidity and tannins complimented beautifully by vanilla and oak flavours. This is a big wine that will realise its full potential after some years of cellaring. Tasted 28/05/2004
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses.
- SERVING TEMPERATURE 15-17°

### *Press review*

Beaune 1er Cru "Vignes Franches" 2002 - Winecurrent.com - September 3rd, 2005 - 5 stars  
Beaune 1er Cru "Vignes Franches" 2002 - Wine Spectator - May 2005 - 91/100

