Louis Latour

MAISON FONDÉE EN 1797

Beaune 1er Cru "Vignes Franches"
2011

- **Region** Côte de Beaune
- **Village** Beaune
- **Appellation** Beaune Premier Cru
- **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** The Beaune 1er Cru "Vignes Franches" has an elegant, seductive garnet colour. On the nose, it reveals aromas of undergrowth, liquorice and mint. In the mouth, notes of cherry appear. It is a fresh and powerful wine.
- **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" 2011 - Wine Spectator - June 2014 - 90/100

Beaune 1er Cru "Vignes Franches" 2011 - Jancis Robinson - February 2013 - 16.5/20