



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "VIGNES FRANCHES" 2019

- 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 The nice deep ruby colour of this Beaune "Vignes Franches" 1er Cru reveals liquorice and morello cherry aromas on the nose. The aromas are full and fresh on the palate with silky tannins of mocha, clove and cherry to finish on a beautiful length.
- 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" 2019 - 89 pts - Burghound April 2021
- Beaune 1er Cru "Vignes Franches" 2019 - The World of Fine Wine - 91/92 pts
- Beaune 1er Cru "Vignes Franches" 2019 - Wine Enthusiast - 94/100 pts
- Beaune 1er Cru "Vignes Franches" 2019 - 94 pts - James Suckling - July 2021

