



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "VIGNES FRANCHES" 2023

- **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** Beaune 1er Cru 'Vignes Franches' 2023 has a lovely ruby colour and typical Pinot Noir aromas of black cherry, undergrowth and nutmeg. Full and round on the palate, with hints of liquorice. The tannins are silky and the wine has a long finish.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses.
- **SERVING TEMPERATURE** 15-17°

