



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE 1ER CRU "VIGNES FRANCHES" 2025

- 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 ruby color of our organic 2025 Beaune 1er Cru "Vignes Franches" opens to spicy notes, along with blackcurrant and blackberry. Its long and silky palate, featuring aromas of cherry and licorice, offers a luscious finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses.
- SERVING TEMPERATURE 15-17°

