



# Louis Latour

MAISON FONDÉE EN 1797

## BLAGNY 1<sup>ER</sup> CRU "SOUS LE DOS D'ÂNE" 2022

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

### *The Vine*

- SOIL Marly limestone
- AVERAGE YIELD 45hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 1/3 new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The vines around the hamlet of Blagny are divided between the communes of Meursault and Puligny-Montrachet. The Blagny 1er Cru appellation accounts for 7 climats classified as 1er Cru, representing 44 hectares exclusively in red wine, 23 of which are located in the commune of Meursault and 21 in the commune of Puligny-Montrachet. The Blagny 1er Cru appellation "Sous le Dos d'Âne" covers an area of about 5 hectares. The wines of the Blagny area, because of their subsoil and their exposure, are often fruity, full-bodied and tannic.

### *Wine tasting*

- TASTING NOTE Our Blagny 1er Cru "Sous le Dos d'Âne" 2022 has a dark, garnet-red colour. Its nose reveals notes of blackcurrant, undergrowth and liquorice, while its ample palate unveils aromas of grilled coffee and blackcurrant. This wine offers velvety tannins and great length.
- FOOD PAIRING Rib of beef with girolles - game - mature cheeses

