



Louis Latour

MAISON FONDÉE EN 1797

MARANGES

2006

- REGION Côte de Beaune
- APPELLATION Maranges
- VILLAGE Maranges
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of a Pinot Noir fruit character.

Wine tasting

- TASTING NOTE The Maranges 2006 has a spicy nose of pepper and cloves. It is full in the mouth with lasting tannins. Tasted April 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Guinea fowl with cabbage - hare stew - cheese.
- SERVING TEMPERATURE 14-15°

