Louis Latour

MAISON FONDÉE EN 1797

Maranges
2010

- **Region** Côte de Beaune
- **Village** Maranges
- **Appellation** 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** Of a superb, lively ruby red colour, the Maranges 2010 is a straight wine with aromas of red fruits and liquorice, just as lovely on the nose as it is in the mouth.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Guinea fowl with cabbage - hare stew - cheese.
- **Serving temperature** 14-15°