



# Louis Latour

MAISON FONDÉE EN 1797

## MARANGES

2011

- 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 Of a beautiful rubis colour, the Maranges 2011 reveals a round structure. Red fruit aromas release on the mouth, followed by an enjoyable freshness. The tannins are still present on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Guinea fowl with cabbage - hare stew - cheese.
- SERVING TEMPERATURE 14-15°

