Louis Latour

MAISON FONDÉE EN 1797

# Maranges
## 2016

- **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** Our Maranges 2016 has a beautiful ruby red colour. The nose reveals pleasant notes of undergrowth with subtle hints of cherry. The mouth, ample with silky tannins, offers a nice association of cherry, mocha and blackcurrant. Lovely freshness on the finish.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Guinea fowl with cabbage - hare stew - cheese.
- **Serving temperature** 14-15°