Louis Latour

MAISON FONDÉE EN 1797

Marsannay Rouge
1997

- **Region** Côte de Nuits
- **Village** Marsannay
- **Appellation** Marsannay
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in stainless steel vats

Description

Marsannay is the village which marks the northern gateway to the Côte d'Or when leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée in 1987 in recognition of its consistently high quality wine.

Wine tasting

- **Tasting Note** From the lower slopes just outside Gevry Chambertin comes this exciting and fantastic value wine. A deep rich ruby colour explodes on the nose to reveal layers of ripe concentrated flavours. The palate is equally compelling as sweet Pinot fruit guides like velvet over your palate. The finish is soft, warm and lengthy.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- **Serving temperature** 15-17°