



# Louis Latour

MAISON FONDÉE EN 1797

## MARSANNAY ROUGE

2019

- 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, 100% malolactic fermentation.
- 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 Bright in colour with lovely garnet glints, our Marsannay Rouge 2019 offers delicious aromas of black fruits such as blueberry, cherry, and cassis, along with peppery notes. The palate is fresh with aromas of cherry, wild raspberry with subtle smoky hints. The tannins linger nicely on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Roasted duck - "coq au vin" - lamb stew- mature cheeses.
- SERVING TEMPERATURE 15-17°

