Louis Latour

MAISON FONDÉE EN 1797

Mercurey Rouge
2019

- **Region** Côte Chalonnaise
- **Village** Mercurey
- **Appellation** Mercurey
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 25 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

The name of Mercurey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercurey possesses an individual appeal despite obvious parralels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied with an ample backbone with plenty of grip on the palate.

Wine tasting

- **Tasting Note** Of a deep silky garnet hue, our Mercurey 2019 displays a lovely nose with raspberry notes. On the palate, it is wide and round with cherry, liquorice and spice aromas. A lively and powerful wine.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Goose confit - roasted lamb - Cantal cheese.
- **Serving temperature** 14-15°

Press review

Mercurey 2019 - Wine Enthusiast - 92/100