



Louis Latour

MAISON FONDÉE EN 1797

MERCUREY ROUGE

2023

- **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 parallels 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** Our Mercurey has a dark ruby colour. The nose develops hints of blackcurrant, while the palate is round and fresh, with spicy notes and silky tannins. A well-balanced finish.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Goose confit - roasted lamb - Cantal cheese.
- **SERVING TEMPERATURE** 14-15°

Press review

Mercurey 2023 - Vert de Vin - 93/100