



# Louis Latour

MAISON FONDÉE EN 1797

## MERCUREY ROUGE

2024

- 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 With a deep ruby colour, our Mercurey 2024 unveils aromas of red and black berries, such as blackcurrant and cherry. Ample and round on the palate, it displays notes of wild strawberries and liquorice and finishes with nice, silky tannins.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Goose confit - roasted lamb - Cantal cheese.
- SERVING TEMPERATURE 14-15°

