Louis Latour

MAISON FONDÉE EN 1797

NUITS-SAINT-GEORGES
2010

- **REGION** Côte de Nuits
- **VILLAGE** Nuits-Saint-Georges
- **APPELLATION** Nuits-Saint-Georges
- **GRAPE VARIETY** Pinot Noir

The Vine

- **AVERAGE VINE AGE** 30 ans
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats
- **AGEING** 10 to 12 months ageing in oak barrels, 20% new
- **BARRELS** Louis Latour cooperage, French oak, medium toasted

Description

Nuits-Saint-Georges is the most southerly located village of the Côte de Nuits, to which the city gave its name and constitutes the other half of the Côte d'Or. The commune produces almost exclusively red wines, however there is a limited production of whites. The Nuits-Saint-Georges red wines are robust and elegant. They require some years of aging to reflect the finest expressions of the Pinot Noir. The name of Nuits-Saint-Georges is known worldwide, Apollo XV carried this wine into space and even gave its name to a lunar crater.

Wine tasting

- **TASTING NOTE** Of a shimmering ruby red colour, the Nuits-Saint-Georges 2010 reveals an elegant nose with aromas of cherry and liquorice. In the mouth, it is wonderful and fruity. The wine has a lovely persistance combined with freshness and elegant tannins.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Red meat - roasted leg of mutton - mature cheeses.
- **SERVING TEMPERATURE** 14-16°

Press review

Nuits-Saint-Georges 2010 - Wine Spectator - October 2013 - 90/100