Louis Latour

MAISON FONDÉE EN 1797

Nuits-Saint-Georges
2019

- **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. 100% malolactic fermentation.
- **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** With a beautiful dark ruby colour this Nuits-Saint-Georges offers raspberry, blueberry and roasted aromas on the nose. Ample and fresh on the palate, it unveils blackcurrant and morello cherry flavours accompanied by a toasted note. Pepper hint on the finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Red meat - roasted leg of mutton - mature cheeses.
- **Serving temperature** 14-16°

Press review

Nuits-Saint-Georges 2019 - 87/90 pts - Burghound April 2021