



# Louis Latour

MAISON FONDÉE EN 1797

## NUITS-SAINT-GEORGES

2021

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- 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 its dark color and garnet highlights, our Nuits-Saint-Georges 2021 has a nose of spicy aromas, notably clove and nutmeg, as well as blackberry. Its mouth, ample and round, reveals roasted notes. A lot of persistence.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Red meat - roasted leg of mutton - mature cheeses.
- SERVING TEMPERATURE 14-16°

### *Press review*

Nuits-Saint-Georges 2021 - James Suckling - July 2023 - 92/100

Nuits-Saint-Georges 2021 - Wine Spectator - 92/100

