



# Louis Latour

MAISON FONDÉE EN 1797

## Nuits-Saint-Georges 2024

- **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** Our Nuits-Saint-Georges 2024 reveals an intense, dark ruby colour. The nose is fruity, with gourmet aromas of blackberry and raspberry, cinnamon and roasted hazelnut. The palate is full-bodied and seductive, with notes of liquorice and coffee followed by elegant tannins. Long, lingering finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Red meat - roasted leg of mutton - mature cheeses.
- **SERVING TEMPERATURE** 14-16°

### Press review

Nuit-Saint-Georges 2024 - Bill Nanson Burgundy Report - January 2026