



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1ER CRU "EN CARADEUX" 2017

- REGION Côte de Beaune
- APPELLATION Pernand-Vergeleses Premier Cru
- VILLAGE Pernand-Vergeleses
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The village of Pernand-Vergeleses is located just 3km from that of Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives the typical particularity of this terroir.

Wine tasting

- TASTING NOTE Of a pale yellow color, our Pernand-Vergeleses 1er Cru "En Caradeux" 2017 offers a nose with almond paste, menthol and flinty notes. Its mouth is ample and fresh with pear hints and a peppery final.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish
- SERVING TEMPERATURE 12-14°

Press review

Pernand-Vergeleses 1er Cru "En Caradeux" 2017 - Burghound.com - USA - June 2019 - 90/100 "Top Value"
Pernand-Vergeleses 1er Cru "En Caradeux" 2017 - Wine Spectator - USA - 90/100
Pernand-Vergeleses 1er Cru "En Caradeux" 2017 - Jancis Robinson - January 2019 - 15.5+/20
Pernand-Vergeleses 1er Cru "En Caradeux" 2017 - Burgundy Report, Bill Nanson - January 2019 - "Nice depth"

