



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1<sup>ER</sup> CRU "ILE DES VERGELESSES" 2007

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

### *The Vine*

- AVERAGE VINE AGE 60 years
- SOIL Clay and iron
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 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 vineyard of « Ile des Vergeleses » is relatively high up on the slope and enjoys a northeasterly exposure, which means that the fruit achieves maximum ripeness quite late on. Our Pernand-Vergeleses "Ile des Vergeleses" is worked traditionally by the winemakers of Domaine Louis Latour.

### *Wine tasting*

- TASTING NOTE Of a beautiful brilliant ruby color, the 2007 Pernand-Vergeleses 1er Cru "Ile des Vergeleses" reveals delicious aromas of cherry and raspberry accompanied by a note of liquorice. Silky texture with tannins in the mouth. Drink now until 2015. Tasted July 2011
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

