



# Louis Latour

MAISON FONDÉE EN 1797

## PERNAND-VERGELESSES 1ER CRU "ILE DES VERGELESSES" 2011

- REGION Côte de Beaune
- VILLAGE Pernand-Vergelesse
- APPELLATION Pernand-Vergelesse Premier Cru
- 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-Vergelesse 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 Vergelesse » 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-Vergelesse "Ile des Vergelesse" is worked traditionally by the winemakers of Domaine Louis Latour.

### *Wine tasting*

- TASTING NOTE Pernand-Vergelesse 1erCru 'Ile des Vergelesse' 2011 has a lovely deep ruby-red colour. On the nose it is classic with aromas of red fruits, morello cherry and some hints of the undergrowth. On the palate it is full and strong, with plenty of red fruits. There is a lovely balance of acidity and tannins on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Pernand-Vergelesse 1er Cru "Ile des Vergelesse » 2011 - Wine Enthusiast - September 2014 - 89/100

