



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1^{ER} CRU "ILE DES VERGELESSES" 2013

- **REGION** Côte de Beaune
- **VILLAGE** Pernand-Vergelesses
- **APPELLATION** Pernand-Vergelesses 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-Vergelesses is located just 3km from 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 Vergelesses" 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-Vergelesses "Ile des Vergelesses" is worked traditionally by the winemakers of Domaine Louis Latour.

Wine tasting

- **TASTING NOTE** The wine has a vermillion robe with a classic seductive bouquet of raspberry and other berry fruits. On the palate it has a distinct taste of wild woodland fruits which take on a velvety, vegetal smoothness after time in bottle.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Game birds - poultry - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

