



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1^{ER} CRU "ILE DES VERGELESSES" 2022

- **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. 100% malolactic fermentation.
- **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 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** Our Pernand-Vergelesse 1er Cru "Ile des Vergelesse" 2022 has a deep and bright colour with garnet hues. Aromas of blackberry, raspberry and undergrowth emanate from its nose. Ample and round on the palate, this wine develops notes of raspberries, with hints of mocha. The finish is fresh and tannic.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Game birds - poultry - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

