Louis Latour

MAISON FONDÉE EN 1797

Pernand-Vergelesses 1er Cru "Ile des Vergelesses"

2024

- **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. 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-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** Our Pernand-Vergelesses 1er Cru "Ile des Vergelesses" 2024 reveals a brilliant ruby colour. With an intense nose of cherry and mocha, this wine reveals an elegant palate and good length.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Game birds - poultry - mature cheeses.
- **Serving temperature** 15-17°