



Louis Latour

MAISON FONDÉE EN 1797

PERNAND-VERGELESSES 1ER CRU "ILE DES VERGELESSES" 2025

- REGION Côte de Beaune
- APPELLATION Pernand-Vergelesses Premier Cru
- VILLAGE Pernand-Vergelesses
- 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 organic 2025 Pernand-Vergelesses 1er Cru "Ile des Vergelesses" reveals a deep color with ruby hues. Its intense nose opens with raspberry and undergrowth, revealing a very fresh palate with silky tannins and notes of mocha and black cherry, finishing with a beautiful length.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

