Louis Latour

MAISON FONDÉE EN 1797

Pernand-Vergelesses Blanc
2006

- **Region** Côte de Beaune
- **Village** Pernand-Vergelesses
- **Appellation** Pernand-Vergelesses
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in oak barrels with complete malolactic fermentation
- **Ageing** 8 to 10 months ageing in oak barrels, 25% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

The village of Pernand-Vergelesses is situated only 3 kilometres from Aloxe-Corton and backs onto the famous hill of Corton where Corton-Charlemagne Grand Cru and Corton Grand Cru are grown. It is one of the most picturesque if least well known of all Burgundian villages overlooked by the magnificent Grand Cru hill of Corton. With similar soil-types but a northeasterly exposure the wines tend to reach maturity late into the harvest and retain a earthy, rustic character.

Wine tasting

- **Tasting Note** This Pernand has a very pale yellow colour and a floral clean nose, with notes of honeysuckle and menthol. In the mouth this wine is nicely rounded with hints of fresh almonds, apples and honey. With lovely structure the wine deserves to be let to breathe before tasting or wait at least a year to appreciate it's true value.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - fish - charcuterie
- **Serving temperature** 11-13°