



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES BEAUX MONTS" 2003

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Vosne-Romanée Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron-based clay
- AVERAGE YIELD 38 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Vosne-Romanée, famous the world over for its Grand Crus, also produces some Premier Crus capable of competing with the best. The iron-based soil just north of Nuits Saint-Georges is absolutely ideal for the growing of Pinot Noir. The grapes reach their maximum maturity and it is by means of a traditional vinification that the lively perfumes and great fruity character are released. This wine needs bottle ageing to fully realise its potential. The descriptive adjective in « Les Beaumonts » is « beau », which emphasises the quality of the wine that this particular vineyard on the hill produces.

### *Wine tasting*

- TASTING NOTE This wine has deep, rich aromas of vegetation and game and a finesse that is unrivalled. The finish is silky on the palate and the aftertaste is sily and intense. To keep for 10/12 years.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

