Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée 1er Cru "Les Beaux Monts"

2011

- **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 characters 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 Vosne 1er Cru « Beaux Monts » has a magnificent deep and profound colour. It reveals a nose of mocha, cardamom and liquorice, accompanied by floral notes. It is long and smooth in the mouth with notes of liquorice as well as black cherries and sap. It has wonderful tannins on the finish.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- **Serving temperature** 15-17°