



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1ER CRU "LES BEAUX MONTS" 2012

- REGION Côte de Nuits
- APPELLATION Vosne-Romanée Premier Cru
- VILLAGE Vosne-Romanée
- 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 Charming intense garnet in colour, the Vosne-Romanée 1er Cru « Les Beaumonts » 2012 will undoubtedly charm you. The nose offers up an attractive bouquet of cassis, liquorice and oaky aromas with vanilla hints. The mouth is ample and powerful with firm tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Vosne-Romanée 1er Cru "Les Beaux Monts" 2012 - Wine Enthusiast - December 2015 - 92/100

Vosne-Romanée 1er Cru "Les Beaux Monts" 2012 - Burgundy Report - June 2014 - "Tasty!"

Vosne-Romanée 1er Cru "Les Beaux Monts" 2012 - Tim Atkin - February 2014 - 91/100 (UK)

Vosne-Romanée 1er Cru "Les Beaux Monts" 2012 - Jancis Robinson - January 2014 - 16.5/20

