



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES PETITS MONTS" 2013

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and iron
- 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 fruit character are released. This wine needs bottle ageing to fully realise its potential. The vineyard of « Les Petits Monts » is situated at the top of the hill, which explains its name.

### *Wine tasting*

- TASTING NOTE The Vosne-Romanée Premier Cru « Les Petits Monts » 2013, has deep ruby colour and offers a nose of moka, blackcurrant and clove. Ample in mouth with soft tannins, blackcurrant aromas as well as cherries and liquorice notes are present. Lively on the finish.
- CELLARING POTENTIAL 10-12 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Vosne-Romanée 1er Cru "Les Petits Monts" 2013 - Wine Spectator - May 2016 - 92/100

