



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES PETITS MONTS" 2016

- 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 Our Vosne-Romanée Premier Cru "Petits Monts" 2016 presents an intense ruby color. Its black fruits nose reveals spicy notes. The palate is round, with hints of mocha, clove and smooth tannins. A beautiful freshness and great length.
- 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" 2016 - Wine Spectator - May 2018 - 94/100
Vosne Romanée 1er Cru "Les Petits Monts" 2016 - Inside Burgundy, Jasper Morris - January 2018 - 93-95/100

