Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée 1er Cru "Les Petits Monts"

2021

- **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 characters 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** With a deep ruby colour, our Vosne-Romanée 1er Cru "Les Petits Monts" 2021 reveals a nose with notes of mocha, cherry, clove and grilled almond. Its mouth is fresh and silky with aromas of licorice and mocha. A delicate wine.
- **Cellaring Potential** 10-12 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses.
- **Serving temperature** 15-17°