Louis Latour

MAISON FONDÉE EN 1797

# Côte de Beaune-Villages
## 2013

- **Region** Côte de Beaune
- **Village** Côte de Beaune-Villages
- **Appellation** Côte de Beaune-Villages
- **Grape variety** Pinot Noir

## *The Vine*

- **Average vine age** 25 years
- **Soil** Clay and limestone
- **Average yield** 50 hl/ha
- **Harvest** Hand picked

## *Vinification & Ageing*

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in stainless steel vats and oak barrels
- **Barrels** Louis Latour cooperage, French oak, medium toasted

## *Description*

The Côte de Beaune-Villages appellation is applied exclusively to red wines from 16 communes in the Côte de Beaune including Saint-Aubin, Pernand-Vergelesses and Auxey-Duresses. Maison Louis Latour carefully selects the grapes that are most representative of the appellation to produce this wine.

## *Wine tasting*

- **Tasting Note** Of a beautiful ruby color, the Côte de Beaune -Villages 2013 has a fruity nose with aromas of cassis, raspberry and strawberry. In the mouth, aromas of cassis are present as well as notes of undergrowth. A round wine with mellow tannins on the finish.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Grilled meat - charcuterie - meat terrine - cheese
- **Serving temperature** 14-15°