



Marsannay Rouge Louis Latour

Region: Côte de Nuits Village Marsannay

Appellation: Marsannay Grape variety Pinot Noir

The vine Average age 30 years Subsoil Clay-limestone Average yield 45 hl/ha Harvest Manual

Vinification & Aging Traditional fermentation in open vats, 100% malolactic. Aging for 10 to 12 months in stainless steel vats.

Description

Marsannay is the village which marks the northern entrance to the Côte d'Or when you leave Dijon, capital of Burgundy and residence of the Dukes of Burgundy. It also marks the start of the Route

des Grands Crus which follows the A6 motorway through the Côte d'Or. These wines have a reputation for being lively and robust, characteristics they derive from iron-rich soil. Marsannay wines were classified as Appellation Contrôlée in 1987, in recognition of their consistently consistent quality.

Tasting

Our Marsannay has a pretty ruby color. The nose is floral with notes of peony, iris and clove. The palate, round and delicious, reveals aromas of spices and blackcurrant with elegant tannins on the finish.

Aging potential 4-6 years

Food/Wine Pairing

Roast duck - coq au vin - lamb navarin - mature cheeses Serving temperature 15-17