



Bin No:
0252

Wine: *Beaune 1er Cru "Vignes Franches" 2010 Vt*

Country: *France*

Region: *Cote de Beaune*

Village: *Beaune*

Appellation: *Beaune Premier Cru*

Producer: *Maison Latour*

Vintage: *2010 Vt*

Colour: *Red*

Grape Variety: *100% Pinot Noir*

Status: *Still*
Vegetarian - Vegan - Organic
Sustainable environmental management

Body Value: *C (A is light, E is full bodied)*
abv: 13.5% - bottle size: 75cl



Tasting Note:

With its lovely ruby red colour, the Beaune Vignes Franches 2010 displays the classic aromas of the noble Pinot Noir: cherry, liquorice and some slightly spiced notes. The tannins are smooth and adds structure to the wine, giving it a wonderful elegance, the overall is well balanced.

Winery information:

Historically the owners of this area did not have to pay tax on the land, hence the name 'Vignes Franches' ('free vines'). The Beaune Premier Cru "Vignes Franches" parcel, important part of Domaine Louis Latour, is found mid-slope. The clay soils are scattered with small pebbles which allows for easy drainage of water. Here we find the same opulence as in neighbouring Pommard as well as an extremely pleasant fruit-forwardness even when young. It is one of the best Premier Cru vineyards of Beaune, producing a wine that is capable of ageing to perfection for a considerable period of time.

*The soil in the vineyards of Beaune is of clay and limestone.
The average age of the vines are 35 years with an average yield of 40 hl/ha.
Harvested by hand.*

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Harvested by hand the bunches were de-stemmed. Ageing takes 10 to 12 months in French oak barrels, of which 25% of these are new and have been toasted (medium) made at Louis Latours own cooperage. Cellaring Potential 7 - 10 years

Food Recommendation:

*Serving temperature 15 - 17°
Beef Bourguignon - duck breast - Camembert - soft cheeses.*

