



Bin No:
0260

Wine: Marsannay Rouge 2012 Vt
Country: France
Region: Cote de Nuits
Village: Marsannay
Appellation: Marsannay
Producer: Maison Latour
Vintage: 2011 Vt
Colour: Red
Grape Variety: 100% Pinot Noir
Status: Still, Vegetarian - Vegan - Organic Viticultural sustainable environmental management
Allergens: contains sulphites
Body Value: C (A is light, E is full bodied)
abv: 13.0% - bottle size: 75cl



Tasting Note:

Marsannay Rouge 2012 Vt is a lovely ruby colour, with a nose full of spiced red fruit aromas (raspberry). An ample and supple wine in the mouth revealing a fresh and lasting finish.

Winery information:

Marsannay is the village which marks the northern gateway to the Côte d'Or on leaving Dijon, the capital of Burgundy and home to the Ducs de Bourgogne. This village marks the beginning of the Route des Grands Crus which follows the N6 highway through the Côte d'Or. Wines from Marsannay are generally lively and robust; characteristics that come from the rich iron soil. Marsannay received its Appellation Contrôlée as recently as 1987 in recognition of the consistently high quality of its wine.

The soil in the vineyards of Marsannay is of clay and limestone.
The average age of the vines are 30 years with an average yield of 45 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.
Ageing 10 to 12 months ageing in stainless steel

Cellaring Potential 3 - 5 years.

Food Recommendation:

Serving temperature 15 - 17°
Roasted duck - "coq au vin" - lamb stew - mature cheeses

