



Henri Latour Et Fils

Auxey-Duresses 1^{er} Cru Les Grands Champs

VARIETAL:

Pinot Noir

WINEMAKER:

Francois and Sylvain
Latour



REGION:

Auxey-Duresses, Burgundy

TERROIR:

Clay, limestone (calcaire)

HISTORY:

Domaine Henri Latour is a 15-hectare estate located in Auxey-Duresses. It is owned and managed by brothers Francois and Sylvain Latour. They represent the 7th generation of growers at this estate.

The vineyards are farmed sustainably and the vines are Guyot-trained, with debudding in the spring. The fruit is hand harvested and sorted once in the vineyards, and then again when it arrives at the domaine via a sorting table.

The use of oak is very limited, never exceeding 25% (on the 1ers Crus + Auxey Blanc), to allow the fruit to express itself.

VINIFICATION:

The Latour family owns a very small plot in 1er Cru Grands Champs, only about half a hectare. The vines were recently replanted and are only 8 years old. The soil there is rich in clay, giving the wine more softness. The parcel benefits from a South/Southeast exposure.

The grapes are all hand harvested and destemmed.

The wine spends about 12 months in oak barrels, 20% being new.

TASTING:

The nose is very enticing with fresh bright red berries.

On the palate, the wine is rich yet fresh, with a beautiful acidity, and notes of Bing cherry and wild strawberry. It has a very persistent and long finish. This is a beautiful red Burgundy in one of the finest vintages!

