

Souis Latour Agencies

Mercurey Louis Latour

Vintage 2011
Country of Origin France

Region Côte Chalonnaise

Grape varieties Pinot Noir

Wine description

Mercurey is located in the Côte Chalonnaise and produces well structured and pure, fruit driven reds with a distinctive underlying earthiness. Their relative low price when compared with wines from the more famous Côte d'Or appellations makes them good value for money. A Louis Latour Agencies staff favourite!

Tasting note

Vibrant dark purple in the glass with delicate blackberry aromas. The palate is to fairly light in body with ripe, light tannins and balanced acidity. Fruit characters follow from the nose with blackberry and hints of hedgerow foliage and wild herbs. Overall a delicate and enjoyable Pinot Noir with good fruit intensity, freshness and a smooth finish.

Vineyard information

Average vine age 25 years old Elevation 314 metres
Soil composition Clay limestone

Average yield (hl/ha) 45 hl/ha

Harvest type Machine harvested

Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel

Maturation vessel Stainless steel

Maturation time 10 to 12 months

Filtration Yes

Wine Analysis

Alcohol by volume 13%



APPELLATION MERCUREY CONTRÔLÉE

MS ENBOUTEILLE A BEAUNE PAR LOUIS LATOUR NÉGOCIANT-ÉLEVEIR À BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE