



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE ROUGE 2007

- REGION Côte de Beaune
- VILLAGE Beaune
- APPELLATION Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The red wines that come from the vineyards surrounding the picturesque town of Beaune remain relatively undiscovered compared to its smaller, more famous neighbours. For this reason Beaune Rouge still represents extremely good value for money while providing an appealing introduction to the red wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE The Beaune 2007, with its regal red livery, is in complete harmony with its bouquet of gourmet red fruits, freshly picked roses and with spicy or even peppery nuances. On the palate, the tannins are rich and silky. A wine that flatters and can be enjoyed now without hesitation.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Beaune rouge 2007 - Wine Spectator - November 30th 2009 - 89/100
Beaune rouge 2007 - Burghound.com - April 2009 - 86/100

