



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE ROUGE

2012

- REGION Côte de Beaune
- APPELLATION Beaune
- VILLAGE 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 Deep ruby in colour the red Beaune 2012 reveals a perfumed nose of red fruits and liquorice. It is soft in the mouth and the cassis aromas blend perfectly with the mocha notes. This is a great classic Pinot Noir.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Beaune Rouge 2012 - Wine Enthusiast - December 2015 - 87/100

