



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE PASSETOUTGRAIN

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne Passetoutgrain
- GRAPE VARIETY 2/3 Gamay 1/3 Pinot Noir

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Bourgogne Passetoutgrain constitutes the ideal 'bridge' between Beaujolais and the more complex Pinot Noir wines from northern Burgundy. The fruitiness of the Gamay enables these wines to be drunk very young although some ageing brings forward the rich, savoury character of the Pinot Noir endowing the wine with the full-flavoured appeal and richness of a red Burgundy.

Wine tasting

- TASTING NOTE Fruity and fresh aromas. Well-rounded and lively yet smooth in the mouth.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

