



# Louis Latour

MAISON FONDÉE EN 1797

## PINOT NOIR "LES PIERRES DORÉES"

- REGION Beaujolais
- APPELLATION Coteaux Bourguignons
- VILLAGE Les Pierres Dorées
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 7 years
- SOIL Clay and limestone with iron-oxide.
- AVERAGE YIELD 48 hl/ha
- HARVEST Mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Maison Louis Latour once again exports its Burgundian know-how outside of the Côte d'Or. After the great successes of Ardèche and Var, we have decided to repeat the experience in the heart of Beaujolais with the planting of 25 hectares of Pinot Noir. The calcareous soil rich in iron oxide gives a very particular ochre color, and the high altitude contribute to produce a surprising wine which associates richness and freshness with a beautiful aromatic complexity.

This region offers beautiful argilo-calcareous soils, the plots selected by Maison Louis Latour form two islands and are situated on the villages of Morancé and Theizé. With a continental moderate climate, vineyards benefit from an ideal period of sunshine but the temperatures are relatively fresh due to an elevation between 280 and 400 meters.

### *Wine tasting*

- TASTING NOTE The Pinot Noir from the Pierres Dorées terroir offers a wine with a great freshness, underlined by concentrated black fruits aromas with a superb length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Crusted rack of lamb - quails with grapes - red tuna tartare - sea bass - goat cheese - red fruit soup.
- SERVING TEMPERATURE 14-16°C

