



# Louis Latour

MAISON FONDÉE EN 1797

## ROMANÉE-SAINT-VIVANT GRAND CRU "LES QUATRE JOURNAUX"

2004

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Romanée-Saint-Vivant Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron-based clay.
- AVERAGE YIELD 30 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The Latour family has been proprietors of a part of Romanée-Saint-Vivant since December 1898. "Les Quatre Journaux" is a magnificent plot of land situated at the South-West of Romanée Saint Vivant, a few meters from the Romanée-Conti vineyard. A "Journal" is an old Burgundian measurement corresponding to approximately 0.4 hectares (34,28 ares). Even though the Latours' initial purchase carried the entirety of the plot, half of it was sold some years later. Today Maison Louis Latour owns 0.8 hectares of Romanée-Saint-Vivant. It offers a marvelously aromatic wine, with a velvety texture which culminates in a persistent and powerful finish in the mouth. It is one of our greatest red wines.

### *Wine tasting*

- TASTING NOTE The wine aromatic is dominated by tertiary aromas (aromas signalling the wine is ready to drink) old spices, cigar box, coffee, cognac, and some earthiness. In the mouth there is good length with also a few fruits on the aromatic side, the tannins are evolved, soft and round. This vintage is very pleasant to drink now. Tasted July 2011
- CELLARING POTENTIAL 25-35 years
- FOOD PAIRING Hare - duck and truffle parmentier - mature cheeses.
- SERVING TEMPERATURE 16-17°

