



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE ROUGE

1997

- 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 whilst providing an appealing introduction to the red wines of the Cote de Beaune.

### *Wine tasting*

- TASTING NOTE On the nose there are intense aromas of cherry and elegant red fruits. These flavours are confirmed on the palate and given structure by supple tannins, balancing acidity, and engaging length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses
- SERVING TEMPERATURE 14-15°

