



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE HAUTES-CÔTES DE BEAUNE ROUGE 2020

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

The appellation, officially granted in 1961, comprises of 12 communes of the Hautes-Côtes district, plus the upper portions of 10 communes lying in the Côte de Beaune. In the Saône-et-Loire, it spreads over four communes of the Hautes Côtes as well as on the heights of three communes of the Côte de Beaune. The boundary between the Hautes-Côtes de Beaune and the Hautes-Côtes de Nuits runs through Magny-lès-Villers.

Wine tasting

- TASTING NOTE Our Bourgogne Hautes-Côtes de Beaune has a dark color with garnet hues. Its rich and complex nose reveals notes of black cherry, mocha, nutmeg and licorice. Its ample and fresh palate with aromas of licorice offers nice tannins in the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

Press review

Bourgogne Hautes-Côtes de Beaune 2020 - James Suckling - 90/100 pts

