



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE HAUTES-CÔTES DE BEAUNE ROUGE 2021

- 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 2021 presents a ruby colour. Its nose reveals scents of mocha and blackcurrant. Its fresh and delicate palate offers notes of red fruits, blackcurrant buds and undergrowth.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

