



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ROUGE "CUVÉE LATOUR" 2008

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone, clay, and granite.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Typicity is of great importance for this wine. It is made from 100% Pinot Noir grapes from the lesser-known yet well placed vineyards of the southern Côte-d'Or, harmoniously united with small parcels of superior Santenay or Auxey-Duresses grapes. This gives an overall result startlingly reminiscent of a fine Côte de Beaune wine.

Wine tasting

- TASTING NOTE Sparkling ruby red in colour with a spicy, earthy nose with hints of liquorice coming through. Attractive fruit on the finish. Tasted January 2011.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

