



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ROUGE "CUVÉE LATOUR" 2017

- 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 Of a brilliant ruby color, our Bourgogne rouge "Cuvée Latour" reveals aromas of red fruits and undergrowth on the nose. The palate is ample with notes of blackcurrant, sour cherry and liquorice. Nice finish with silky tannins.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 14-15°

