



Louis Latour

MAISON FONDÉE EN 1797

COTEAUX BOURGUIGNONS ROUGE 2011

- REGION Burgundy
- APPELLATION Coteaux Bourguignons
- VILLAGE Bourgogne
- GRAPE VARIETY Gamay

The Vine

- AVERAGE VINE AGE 40-50 years
- SOIL Granite and clay.
- AVERAGE YIELD 45-50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vat with temperature control. Pumping over once per day during maceration (short maceration, 6-9 days).
- AGEING 8 to 10 months ageing in stainless steel vats

Description

Following several years of reflection the new Coteaux Bourguignons appellation was launched in November 2011.

This new appellation offers the freedom to explore and associate different Burgundian terroirs and grape varieties in Burgundy. The grapes used in the elaboration of Coteaux Bourguignons can be sourced from the entire Burgundy vineyard and can be vinified as single varietals or blended. They allow our oenologists to reveal a rich aromatic palate in the style of the house. Thanks to our bicentennial experience in the heart of Burgundy, Maison Louis Latour has the opportunity to express through this wine, the traditional but innovative vision of Burgundy wines.

Wine tasting

- TASTING NOTE Coteaux Bourguignons has generous aromas of intense black fruits. In the mouth it has rounded tannins and good concentration with blackcurrant fruit flavours and a mellow finish.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING This wine is extremely versatile and will accompany a wide variety of foods, for example grilled or braised red meats, grilled white meats, oily fish such as salmon and tuna, meat or tomato based pasta dishes, salads, cheese, cured meats, and spicy foods such as Indian curries.
- SERVING TEMPERATURE 12-14°C

