



# Louis Latour

MAISON FONDÉE EN 1797

## LE BOURGOGNE DE LOUIS LATOUR ROUGE

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional. Mainly in oak barrels for a year.
- BARRELS Louis Latour cooperage

### *Description*

Le Bourgogne de Louis Latour Rouge is a regional appellation made of 100% Pinot Noir. The grapes come from different villages of Côte d'Or: Marsannay in Côte de Nuits, Chassagne-Montrachet and Santenay in Côte de Beaune. The result is a perfectly balanced Pinot Noir, typical of Côte d'Or.

### *Wine tasting*

- TASTING NOTE This wine has a deep garnet colour. Spicy floral notes can be found on the nose. On the palate it is powerful and round yet with balanced tannins. There are fruity flavours of raspberry and spice giving a wine which should be cellared for a couple of years before it reaches its peak.
- FOOD PAIRING Charcuterie - grilled meat - cheese
- SERVING TEMPERATURE 14-15°

