



Louis Latour

MAISON FONDÉE EN 1797

PINOT NOIR "LES PIERRES DORÉES"

- REGION Beaujolais
- APPELLATION Coteaux Bourguignons
- VILLAGE Les Pierres Dorées
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 7 years
- SOIL Clay and limestone
- AVERAGE YIELD 48 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Maison Louis Latour once again exports its Burgundian know-how outside of the Côte d'Or. After the great successes of Ardèche and Var, we have decided to repeat the experience since 2010 by planting Pinot Noir in Southern Burgundy, in the heart of Beaujolais. This project extends over more than 20 hectares today. The calcareous soil rich in iron oxide which confers him a very particular ochre color, as well as altitude, contribute to produce this surprising wine which associates richness and freshness with a beautiful aromatic complexity.

This region offers beautiful argilo-calcareous soils, the plots selected by Maison Louis Latour form two islands and are situated on the villages of Morancé and Theizé. With a continental moderate climate, vineyards benefit from an ideal period of sunshine but the temperatures are relatively fresh between 280 and 400 meters in altitude.

Wine tasting

- TASTING NOTE The Pinot Noir from the Pierres Dorées terroir offers a wine with a great freshness, underlined by concentrated black fruits aromas with a superb length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Crusted rack of lamb - Quails with grappes - Red Tuna tartare - Sea bass - Goat cheese - Red fruits soupe
- SERVING TEMPERATURE 14-16°C

