



# Louis Latour

MAISON FONDÉE EN 1797

## ROMANÉE-SAINT-VIVANT GRAND CRU "LES QUATRE JOURNAUX"

1996

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Romanée-Saint-Vivant Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron-based clay.
- AVERAGE YIELD 30 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The Latour family has been proprietors of a part of Romanée-Saint-Vivant since December 1898. "Les Quatre Journaux" is a magnificent plot of land situated at the South-West of Romanée Saint Vivant, a few meters from the Romanée-Conti vineyard. A "Journal" is an old Burgundian measurement corresponding to approximately 0.4 hectares (34,28 ares). Even though the Latours' initial purchase carried the entirety of the plot, half of it was sold some years later. Today Maison Louis Latour owns 0.8 hectares of Romanée-Saint-Vivant. It offers a marvelously aromatic wine, with a velvety texture which culminates in a persistent and powerful finish in the mouth. It is one of our greatest red wines.

### *Wine tasting*

- TASTING NOTE A medium dark colour and an evocative feminine nose. This wine appeared rich and sweet with an aromatic bouquet. The palate was silky smooth with pronounced cigar box aromas. The tannins seemed to rest at the top of the mouth and slowly drip, unnoticed, onto the tongue. The finish was long and voluptuous showing some green fruit and hints of chocolate - this is a wine of breeding and distinction.
- CELLARING POTENTIAL 25-35 years
- FOOD PAIRING Hare - duck and truffle parmentier - mature cheeses.
- SERVING TEMPERATURE 16-17°

