



Louis Latour

MAISON FONDÉE EN 1797

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

2023

- 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 Our Romanée-Saint-Vivant 2023 has a beautiful ruby colour. The nose develops aromas of blackcurrant and undergrowth. The palate is full and fresh, with notes of morello cherry and blackcurrant.
- CELLARING POTENTIAL 25-35 years
- FOOD PAIRING Hare - duck and truffle parmentier - mature cheeses.
- SERVING TEMPERATURE 16-17°

