



Louis Latour

MAISON FONDÉE EN 1797

VALMOISSINE PINOT NOIR

2008

- REGION Côteaux du Verdon
- APPELLATION Indication Géographique Protégée Var
- VILLAGE Aups
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked and mechanical

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Valmoissine is located on the site of the ancient monastery of Valmoissine at 500 meters above sea-level. This guarantees sunshine during the summer months whilst remaining cool at night and limits the possibility of spring frosts. The vineyard's southern exposure gives the grapes perfect maturity at the same time as the Grands Crus of Corton. The yield is small in order to ensure perfect maturity and concentration of the grapes, the factors that create the best quality wines. This results in an elegant wine with remarkable finesse.

Wine tasting

- TASTING NOTE Ruby coloured with a full nose of raspberry accompanied by floral notes and spice. Supple and fruity on tasting and the spicy tannins are nicely mellow. On the finish there is beautiful balance for this Pinot Noir which is planted at an altitude of 500m which gives it great finesse. Tasted November 2010.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled red meat - cheese - red fruits
- SERVING TEMPERATURE 14-15°

Press review

Domaine de Valmoissine 2008 - Cellamarque - January 2010 - "Elegant Distinct Bouquet"

