Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée
2006

- **Region** Côte de Nuits
- **Village** Vosne-Romanée
- **Appellation** Vosne-Romanée
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Iron-based clay.
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 20% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

The geography, climate and soil of Vosne-Romanée produce some of the finest grapes in all of Burgundy. By exercising the greatest care in the vinification process, the owners have succeeded in preserving the reputation of Vosne-Romanée wines through the centuries. The wines are extremely perfumed to the point of seductiveness and their finesse on the palate belies their latent power. These are amongst the longest lived wines from Burgundy.

Wine tasting

- **Tasting Note** The dark red robe gives way to a fleshy nose. The mouth develops aromas of ripe red summer fruit. The wine is very well-structured. Tasted in May 2008.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelle - venison with cranberries - mature cheeses.
- **Serving temperature** 14-15°