Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE
2011

- **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 Vosne-Romanée 2011 has a profound ruby red colour. On the nose, it reveals aromas of blackcurrant and undergrowth. On tasting, one detects notes of blackcurrants and raspberries. It is an ample wine with lovely tannins on the finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Beef "Mironton" - rabbit with chanterelle - venison with cranberries - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Vosne-Romanée 2011 - Wine Spectator - June 2014 - 91/100