



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE ROUGE

- REGION Côte de Beaune
- APPELLATION Beaune
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The red wines that come from the vineyards surrounding the picturesque town of Beaune remain relatively undiscovered compared to its smaller, more famous neighbours. For this reason Beaune Rouge still represents extremely good value for money while providing an appealing introduction to the red wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE This wine is full and rich with an impressive range of berry-fruit flavours and ripe tannins. It has a deep colour and concentrated with a finish that is to be savoured.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

