



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE PINOT NOIR

2007

- REGION Burgundy
- APPELLATION Bourgogne
- VILLAGE Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

Wine tasting

- TASTING NOTE Deep garnet. Pronounced spicy floral notes can be found on the nose and on tasting we have a wine which is powerful and round yet with balanced tannins. On the palate, fruity flavors of raspberry and spice reveal themselves.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Pinot Noir Bourgogne 2007 - Nat Decants Wine review - February 2011 - 89/100
Bourgogne Pinot Noir 2007 - Telegraph.co.uk - June 19th 2009 - "Inimitably Pinot"
Bourgogne Pinot Noir 2007 - Traveling Golfer - June 2006 - "Silky Smooth"
Bourgogne Pinot Noir 2007 - Ottawa Citizen - March 25th 2009 - "Well-defined and nicely concentrated"

