



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE PINOT NOIR "LA CHANFLEURE" 2016

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

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 55hl/ha
- HARVEST hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional open vat fermentation
- AGEING Stainless steel vats

### *Description*

La Chanfleure is an old word used synonymously with "tête-vin", it is actually the pipette used by the cellarmen to take some wine from the barrel to taste it during the vinification. We chose to link the term "La Chanfleure" to some of our wines in order to assign them an additional recognition element. Bourgogne Pinot Noir is a regional appellation for which the wines come from various parts of Burgundy. The Pinot Noir "La Chanfleure" exhibits the characteristics of the great Burgundy reds.

### *Wine tasting*

- TASTING NOTE Noble and full, it has a resplendent colour combining grace with vigour and associating strength with finesse. On the palate fresh raspberries are in evidence when the wine is young.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

