



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE ROUGE "ANNIVERSAIRE"

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone, clay and granite
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

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

### *Description*

The great age of Maison Louis Latour and the unbroken succession from father to son stretching over seven generations encouraged Maison Latour to mark the occasion with some special bicentennial wines. The Bourgogne Rouge "Anniversaire" is an example. It comes from grapes planted in the well-placed yet lesser known vineyards of southern Burgundy. This wine is perfectly balanced.

### *Wine tasting*

- TASTING NOTE This wine has a classic ruby colour, a full rich bouquet of earthy red fruit and a velvety smooth finish. Smooth and harmonious in the mouth.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 14-15°

