



Louis Latour

MAISON FONDÉE EN 1797

LE BOURGOGNE DE LOUIS LATOUR ROUGE 2003

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional. Mainly in oak barrels for a year.
- BARRELS Louis Latour cooperage

Description

Le Bourgogne de Louis Latour Rouge is a regional appellation made of 100% Pinot Noir. The grapes come from different villages of Côte d'Or: Marsannay in Côte de Nuits, Chassagne-Montrachet and Santenay in Côte de Beaune. The result is a perfectly balanced Pinot Noir, typical of Côte d'Or.

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 tasting, fruity flavours of raspberry and spice reveal themselves giving us a wine which should be cellared for a couple of years before reaching its peak. Tasted 23/02/05.
- FOOD PAIRING Charcuterie - grilled meat - cheese
- SERVING TEMPERATURE 14-15°

