



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CÔTE D'OR ROUGE 2022

- REGION Burgundy
- VILLAGE Côte d'Or
- APPELLATION Bourgogne Côte d'Or
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- 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

Produced from the iconic grape variety of Burgundy, this 100% Pinot Noir comes from vineyards located on the Côte-d'Or, mainly on the piedmont, on the edge of the AOC Village. The regional appellation "Bourgogne Côte d'Or", created in 2017, aims to differentiate grapes from the specific terroirs of the Côte de Beaune and the Côte de Nuits. A more rigorous specification than the "Burgundy" appellation which guarantees a very high level of quality.

Wine tasting

- TASTING NOTE This 2022 Bourgogne Côte d'Or Rouge is adorned with an intense ruby hue. The initial nose powerfully reveals seductive aromas of black cherry. Generous and enveloping, the palate confirms this vibrant fruit, delicately enhanced by a hint of nutmeg. Supported by velvety tannins, it concludes with remarkable aromatic persistence, revealing a delicate, roasted touch of mocha.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

