



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE ROUGE "CUVÉE LATOUR" 2017

- REGION Burgundy
- APPELLATION Bourgogne
- VILLAGE 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

Typicity is of great importance for this wine. It is made from 100% Pinot Noir grapes from the lesser-known yet well placed vineyards of the southern Côte-d'Or, harmoniously united with small parcels of superior Santenay or Auxey-Duresses grapes. This gives an overall result startlingly reminiscent of a fine Côte de Beaune wine.

Wine tasting

- TASTING NOTE This wine has a beautiful, regal red colour, a full, rich bouquet and an ample bod. It has distinctive Pinot Noir fruit, robust tannins with good balance and a long finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses
- SERVING TEMPERATURE 14-15°

