



# Louis Latour

MAISON FONDÉE EN 1797

## COTEAUX BOURGUIGNONS ROUGE 2023

- **REGION** Burgundy
- **VILLAGE** Bourgogne
- **APPELLATION** Coteaux Bourguignons
- **GRAPE VARIETY** Gamay

### *The Vine*

- **AVERAGE VINE AGE** 40-50 years
- **SOIL** Granite and clay.
- **AVERAGE YIELD** 45-50 hl/ha
- **HARVEST** Hand picked

### *Vinification & Ageing*

- **FERMENTATION** Traditional in open vat with temperature control. Pumping over once per day during maceration (short maceration, 6-9 days). 100% malolactic fermentation.
- **AGEING** 8 to 10 months ageing in stainless steel vats.

### *Description*

Following several years of reflection the new Coteaux Bourguignons appellation was launched in November 2011.

This new appellation offers the freedom to explore and associate different Burgundian terroirs and grape varieties in Burgundy. The grapes used in the elaboration of Coteaux Bourguignons can be sourced from the entire Burgundy vineyard and can be vinified as single varietals or blended. They allow our oenologists to reveal a rich aromatic palate in the style of the house. Thanks to our bicentennial experience in the heart of burgundy, Maison Louis Latour has the opportunity to express through this wine, the traditional but innovative vision of Burgundy wines.

### *Wine tasting*

- **TASTING NOTE** Très belle robe rouge profond aux reflets rubis. Le nez dévoile des arômes de cassis. La bouche est fraîche et gourmande, sur des arômes de cassis et de réglisse.
- **CELLARING POTENTIAL** 3 years
- **FOOD PAIRING** This wine is extremely versatile and will accompany a wide variety of foods, for example grilled or braised red meats, grilled white meats, oily fish such as salmon and tuna, meat or tomato based pasta dishes, salads, cheese, cured meats, and spicy foods such as Indian curries.
- **SERVING TEMPERATURE** 12-14°C

