



Louis Latour

MAISON FONDÉE EN 1797

PINOT NOIR "LES BASTIDES"

2016

- REGION Côteaux du Verdon
- VILLAGE Aups
- APPELLATION Indication Géographique Protégée Coteaux du Verdon
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked and mechanical

Vinification & Ageing

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



Description

A "Bastide" is a fortified new town built in medieval France mostly during the Middle Ages. The clay and limestone soils of the Var produce elegant Pinot Noirs. Louis Latour, renowned in Burgundy since 1797, has produced this varietal from Southern France since 1989. The family estate is located 500 meters above sea level, on the site of an ancient monastery that overlooks a breathtaking landscape of vineyards on bright red soils. This location guarantees sunshine during the summer months whilst remaining cool at night. The vineyards southerly exposure gives the raisins the perfect maturity. The yield is small in order to ensure maturity and concentration of the grapes, which results in an extremely elegant and charming wine with remarkable finesse.

Wine tasting

- TASTING NOTE This is a round wine with a lovely ruby red colour and garnet tints. It has an intense nose with aromas of Morello cherries. It is harmonious in the mouth with smooth tannins and subtle dried flower notes. Its wonderfully balanced aromas of red fruits and spice are enjoyable with simple dishes, stews and cheese. All these seductive characteristics combine together to make our Pinot Noir "Les Bastides".
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled red meat - cheese - red fruits.
- SERVING TEMPERATURE 14-15°