Louis Latour

MAISON FONDÉE EN 1797

Romanée-Saint-Vivant Grand Cru "Les Quatre Journaux"

- **Region** Côte de Nuits
- **Village** Vosne-Romanée
- **Appellation** Romanée-Saint-Vivant Grand Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Iron-based clay.
- **Average yield** 30 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 100% new
- **Barrels** Louis Latour cooperage, french oak, medium toasted

Description

The Latour family has been proprietors of a part of Romanée-Saint-Vivant since December 1898. "Les Quatre Journaux" is a magnificent plot of land situated at the South-West of Romanée Saint Vivant, a few meters from the Romanée-Conti vineyard. A "Journal" is an old Burgundian measurement corresponding to approximately 0.4 hectares (34,28 ares). Even though the Latours' initial purchase carried the entirety of the plot, half of it was sold some years later. Today Maison Louis Latour owns 0.8 hectares of Romanée-Saint-Vivant. It offers a marvelously aromatic wine, with a velvety texture which culminates in a persistent and powerful finish in the mouth. It is one of our greatest red wines.

Wine tasting

- **Tasting Note** This wine of great complexity reveals a superb spicy nose, expressing notes of liquorice, violet and red fruits. The amplitude of this wine unfolds on the palate highlighting its elegance and aromatic persistence. A harmonious wine combining soft tannins and a great earthiness.
- **Cellaring Potential** 25-35 years
- **Food Pairing** Hare - duck and truffle parmentier - mature cheeses.
- **Serving temperature** 16-17°