



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AUBIN ROUGE

2020

- REGION Côte de Beaune
- VILLAGE Saint-Aubin
- APPELLATION Saint-Aubin
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces distinguished red and white wines with very good quality for money. For a long time Saint-Aubin appellation stayed in the shadow of its illustrious neighbors. Saint-Aubin is a terroir to discover for its outstanding qualities and its attractive price.

Wine tasting

- TASTING NOTE Of a deep ruby color, our Saint-Aubin Rouge 2020 reveals a complex and intense nose with notes of raspberry, undergrowth and licorice. Its mouth is ample and displays aromas of cherry and, again, licorice. Nice length in the mouth and supple tannins.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Beef "Bourguignon" - roast pork in sauce - pan-fried foie gras - Bleu d'Auvergne
- SERVING TEMPERATURE 15-17°

