



Louis Latour

MAISON FONDÉE EN 1797

VALMOISSINE PINOT NOIR

2011

- REGION Côteaux du Verdon
- APPELLATION Indication Géographique Protégée Var
- VILLAGE Aups
- 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

Valmoissine is located on the site of the ancient monastery of Valmoissine at 500 meters above sea-level. This guarantees sunshine during the summer months whilst remaining cool at night and limits the possibility of spring frosts. The vineyard's southern exposure gives the grapes perfect maturity at the same time as the Grands Crus of Corton. The yield is small in order to ensure perfect maturity and concentration of the grapes, the factors that create the best quality wines. This results in an elegant wine with remarkable finesse.

Wine tasting

- TASTING NOTE The Domaine de Valmoissine 2011 has a lovely ruby red colour with garnet tints. It has an intense nose with aromas of Morello cherries. It is harmonious in the mouth with slightly young tannins which will soon become fine and silky-smooth. It is a wonderfully balanced wine.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled red meat - cheese - red fruits
- SERVING TEMPERATURE 14-15°

