



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE

2014

- REGION Côte de Nuits
- APPELLATION Vosne-Romanée
- VILLAGE Vosne-Romanée
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron-based clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The geography, climate and soil of Vosne-Romanée produce some of the finest grapes in all of Burgundy. By exercising the greatest care in the vinification process, the owners have succeeded in preserving the reputation of Vosne-Romanée wines through the centuries. The wines are extremely perfumed to the point of seductiveness and their finesse on the palate belies their latent power. These are amongst the longest lived wines from Burgundy.

### *Wine tasting*

- TASTING NOTE With its garnet-red colour, our Vosne-Romanée 2014 is characterised by complex notes of red berries, undergrowth and liquorice. The mouth is ample and silky with delicate aromas of undergrowth, blackcurrant and hazelnut. An elegant wine with a great freshness.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelle - venison with cranberries - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Vosne-Romanée 2014 - Neil Cammies - U.K - October 2019  
Vosne-Romanée 2014 - Burghound.com - April 2016 - 91/100  
Vosne-Romanée 2014 - Wine Spectator - November 2016 - 90/100

