



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE

2020

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION 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 Our Vosne-Romanée 2020 has a dark color with garnet hues. Its intense nose reveals notes of mocha and blackcurrant. Its generous, juicy and very fresh palate discloses aromas of blackcurrant, licorice and mocha. This wine offers a long finish with velvety tannins.
- 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 2020 - James Suckling - 94/100 pts
- Vosne-Romanée 2020 - Perswijn (The Netherlands) - 17/20
- Vosne-Romanée 2020 - Burghound.com - 89-91/100 pts
- Vosne-Romanée 2020 - Wine Spectator - USA - October 2022 - 91/100

