



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE HAUTES-CÔTES DE BEAUNE ROUGE

- REGION Burgundy
- VILLAGE Bourgogne
- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats and oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The appellation, officially granted in 1961, comprises of 12 communes of the Hautes Côtes district plus the upper portions of 10 communes lying in the Côte de Beaune. In the Saône-et-Loire, it spreads over four communes of the Hautes Côtes as well as on the heights of three communes of the Côte de Beaune. The boundary between the Hautes-Côtes de Beaune and the Hautes-Côtes de Nuits runs through Magny-lès-Villers.

### *Wine tasting*

- TASTING NOTE This wine has lots of character, intense aromas and a long finish. It has a ruby-red colour and aromas of cherries, liquorice and undergrowth.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese
- SERVING TEMPERATURE 14-15°

