



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE PINOT NOIR 2005

- 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

Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

Wine tasting

- TASTING NOTE A brilliant crimson robe, this wine reveals us all the excellence of Pinot Noir. Subtle animal notes complete the delicious aromas of black cherries. Great length on the palate with supple tannins, this Pinot Noir can be enjoyed now.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Bourgogne Pinot Noir 2005 - Bon Appétit - December 2007 - "Ripe cherry and red plum"

