



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE PINOT NOIR

2011

- REGION Burgundy
- APPELLATION Bourgogne
- VILLAGE 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 Ruby red colour; medium bodied with a mix of cherry, candied raspberry, earthy, smoky notes and blackcurrant bud, laced with subtle liquorice aromas. In the mouth, elegant supple tannins accompany good fresh acidity and zesty wild strawberry fruit flavours.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

