



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE ROUGE

1996

- REGION Côte de Beaune
- APPELLATION Beaune
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

The red wines that come from the vineyards surrounding the picturesque town of Beaune remain relatively undiscovered compared to its smaller, more famous neighbours. For this reason Beaune Rouge still represents extremely good value for money while providing an appealing introduction to the red wines of the Côte de Beaune.

### *Wine tasting*

- TASTING NOTE Garnet-red in appearance, this was reserved but clean on the nose and expressed hints of red currants. This was reflected on the palate along with a high concentration of tannins. The wine had a brambly finish and will be drinking at its best over the next couple of years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

