



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE CÔTE D'OR ROUGE 2018

- REGION Burgundy
- VILLAGE Côte d'Or
- APPELLATION Bourgogne Côte d'Or
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Produced from the iconic grape variety of Burgundy, this 100% Pinot Noir comes from vineyards located on the Côte-d'Or, mainly on the piedmont, on the edge of the AOC Village. The regional appellation "Bourgogne Côte d'Or", created in 2017, aims to differentiate grapes from the specific terroirs of the Côte de Beaune and the Côte de Nuits. A more rigorous specification than the "Burgundy" appellation which guarantees a very high level of quality.

Wine tasting

- TASTING NOTE Of a bright ruby colour, our Bourgogne Côte d'Or rouge 2018 displays aromas of undergrowth and blackberry. The palate is round and fresh with hints of liquorice and blackcurrant.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

