



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE HAUTES-CÔTES DE BEAUNE ROUGE 2024

- 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 Our Bourgogne Hautes-Côtes de Beaune 2024 displays a deep ruby color. The nose opens with aromas of blackcurrant and licorice. On the palate, it is generous and well-balanced, revealing fruit-forward notes supported by elegant tannins, and finishing with freshness and balance.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - charcuterie - meat terrine - cheese.
- SERVING TEMPERATURE 14-15°

