



# Louis Latour

MAISON FONDÉE EN 1797

## BOURGOGNE PASSETOUTGRAIN

2017

- REGION Burgundy
- APPELLATION Bourgogne Passetoutgrain
- VILLAGE Bourgogne
- GRAPE VARIETY 2/3 Gamay 1/3 Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Granite and marl.
- 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*

Bourgogne Passetoutgrain constitutes the ideal 'bridge' between Beaujolais and the more complex Pinot Noir wines from northern Burgundy. The fruitiness of the Gamay enables these wines to be drunk very young although some ageing brings forward the rich, savoury character of the Pinot Noir endowing the wine with the full-flavoured appeal and richness of a red Burgundy.

### *Wine tasting*

- TASTING NOTE The red is deep, with strawberry and raspberry notes. The mouth is ample featuring strawberry flavours as well as blackcurrant. Finishes with undergrowth and a beautiful length.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

