



Louis Latour

MAISON FONDÉE EN 1797

BOURGOGNE PINOT NOIR

2006

- 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 Beautiful nose, expresses notes of red fruit with earthy undertones. The wine has a crispy acidity well-balanced by dry tannins. To be enjoyed 2009-2010.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

