

# Bourgogne Pinot Noir 2010

- 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

## 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 The rigorous selection process carried out by Maison Louis Latour yields a noble and full wine. It has a resplendent colour combining grace with vigour and associating strength with finesse. On the palate fresh raspberries are evident when the wine is young.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°



APPELLATION BOURGOGNE CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE

PRODUIT DE FRANCE