

Bourgogne Rouge "Cuvée Latour" 2009

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone, clay, and granite.
- 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

Typicity is of great importance for this wine. It is made from 100% Pinot Noir grapes from the lesser-known yet well placed vineyards of the southern Côte-d'Or, harmoniously united with small parcels of superior Santenay or Auxey-Duresses grapes. This gives an overall result startlingly reminiscent of a fine Côte de Beaune wine.

Wine tasting

- TASTING NOTE The Bourgogne "Cuvée Latour" 2009 presents itself in a beautiful dress of cherry red and will charm you with its aromatic nose of cassis and liquorice. It is a wine of beautiful softness; it is full and very well balanced in the mouth. Aromas of cherry pits characterise the finish in the mouth. Beautiful length.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°



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