MAISON FONDÉE EN 1797

# ROMANÉE-SAINT-VIVANT GRAND CRU 'LES QUATRE JoURNAUX" 2020 

- REGION Côte de Nuits
- Village Vosne-Romanée


## The Vine

- Average vine age 30 years
- SOIL Iron-based clay.
- Average yield $30 \mathrm{hl} / \mathrm{ha}$
- HARVEst Hand picked
- Appellation Romanée-Saint-Vivant Grand Cru
- Grape variety Pinot Noir


## Tinification \& Algeing

- Fermentation Traditional in open vats
- AgEing 10 to 12 months ageing in oak barrels, $100 \%$ new
- BARRELS Louis Latour cooperage, french oak, medium toasted


## Descuiption

The Latour family has been proprietors of a part of Romanée-Saint-Vivant since December 1898. "Les Quatre Journaux" is a magnificent plot of land situated at the South-West of Romanée Saint Vivant, a few meters from the Romanée-Conti vineyard. A "Journal" is an old Burgundian measurement corresponding to approximately 0.4 hectares ( 34,28 ares). Even though the Latours' initial purchase carried the entirety of the plot, half of it was sold some years later. Today Maison Louis Latour owns 0.8 hectares of Romanée-Saint-Vivant. It offers a marvelously aromatic wine, with a velvety texture which culminates in a persistent and powerful finish in the mouth. It is one of our greatest red wines.

## Wine tasting

- TASting NOTE Our Romanée-Saint-Vivant "Les Quatre Journaux" 2020 offers a beautiful deep dark garnet color. It reveals an intense perfume of blackcurrant, mocha and licorice followed by toasty notes. On the palate, it is a full and silky wine with aromas of licorice and blackcurrant. The finish is fresh with an extraordinary persistence.
- Cellaring Potential 25-35 years
- FOOD PAIRING Hare - duck and truffle parmentier - mature cheeses.
- SERVING TEMPERATURE $16-17^{\circ}$


## Press review

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GRAND CRU
Les Quatre Journaux
PPELLTION ROMANÉE-SAINT-VIVANT CONTRÓUE
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PRODUIT DE FRANCE

