



# Louis Latour

MAISON FONDÉE EN 1797

## VALMOISSINE PINOT NOIR

2004

- REGION Côteaux du Verdon
- VILLAGE Aups
- APPELLATION Indication Géographique Protégée Var
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked and mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### *Description*

Valmoissine is located on the site of the ancient monastery of Valmoissine at 500 meters above sea-level. This guarantees sunshine during the summer months whilst remaining cool at night and limits the possibility of spring frosts. The vineyard's southern exposure gives the grapes perfect maturity at the same time as the Grands Crus of Corton. The yield is small in order to ensure perfect maturity and concentration of the grapes, the factors that create the best quality wines. This results in an elegant wine with remarkable finesse.

### *Wine tasting*

- TASTING NOTE Elegant mahogany robe with a very perfumed aromatic nose of raspberry and cherry along with floral notes. Round structure made up of a well-balanced acidity and supple tannins. The wine is elegant and suave. Can be enjoyed as of now with a variety of dishes.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled red meat - cheese - red fruits
- SERVING TEMPERATURE 14-15°

