



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE

2007

- REGION Côte de Nuits
- VILLAGE Vosne-Romanée
- APPELLATION Vosne-Romanée
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Iron-based clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The geography, climate and soil of Vosne-Romanée produce some of the finest grapes in all of Burgundy. By exercising the greatest care in the vinification process, the owners have succeeded in preserving the reputation of Vosne-Romanée wines through the centuries. The wines are extremely perfumed to the point of seductiveness and their finesse on the palate belies their latent power. These are amongst the longest lived wines from Burgundy.

### *Wine tasting*

- TASTING NOTE This Vosne-Romanée has a lovely ruby red colour and reveals a discreet aroma of fresh fruits and fern. Round in the mouth, this wine possesses an impressive aromatic taste: morello cherry, moss, and earthiness partner perfectly with nicely balanced tannins to create a long finish. This wine should be cellared before enjoying.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelle - venison with cranberries - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Vosne-Romanée 2007 - Wine Spectator Online - 2010 - 89/100

Vosne-Romanée 2007 - Burghound.com - April 2009 - 87/100

