Louis Latour

MAISON FONDÉE EN 1797

Pinot Noir "Les Pierres Dorées"
2022

- **Region** Beaujolais
- **Village** Les Pierres Dorées
- **Appellation** Coteaux Bourguignons
- **Grape variety** Pinot Noir



The Vine

- **Average vine age** 7 years
- **Soil** Clay and limestone with iron-oxide.
- **Average yield** 48 hl/ha
- **Harvest** Mechanical

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing stainless steel vats and oak barrels
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Maison Louis Latour once again exports its Burgundian know-how outside of the Côte d'Or. After the great successes of Ardèche and Var, we have decided to repeat the experience in the heart of Beaujolais with the planting of 25 hectares of Pinot Noir. The calcareous soil rich in iron oxide gives a very particular ochre color, and the high altitude contribute to produce a surprising wine which associates richness and freshness with a beautiful aromatic complexity.

This region offers beautiful argilo-calcareous soils, the plots selected by Maison Louis Latour form two islands and are situated on the villages of Morancé and Theizé. With a continental moderate climate, vineyards benefit from an ideal period of sunshine but the temperatures are relatively fresh due to an elevation between 280 and 400 meters.

Wine tasting

- **Tasting Note** Our Pinot Noir "Les Pierres Dorées" 2022 has a dark color with garnet reflections. Its nose reveals notes of black cherry, mocha, nutmeg and licorice. Its generous mouth, with aromas of licorice, reveals nice tannins and a lot of freshness.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Crusted rack of lamb - quails with grapes - red tuna tartare - sea bass - goat cheese - red fruit soup.
- **Serving temperature** 14-16°C

Press review

Pinot Noir "Les Pierres Dorées" 2022 - James Suckling - 90/100