



## **Maison Louis Latour**

Masterclass Pinot Noir

# MASTERCLASS PINOT NOIR

# Summary



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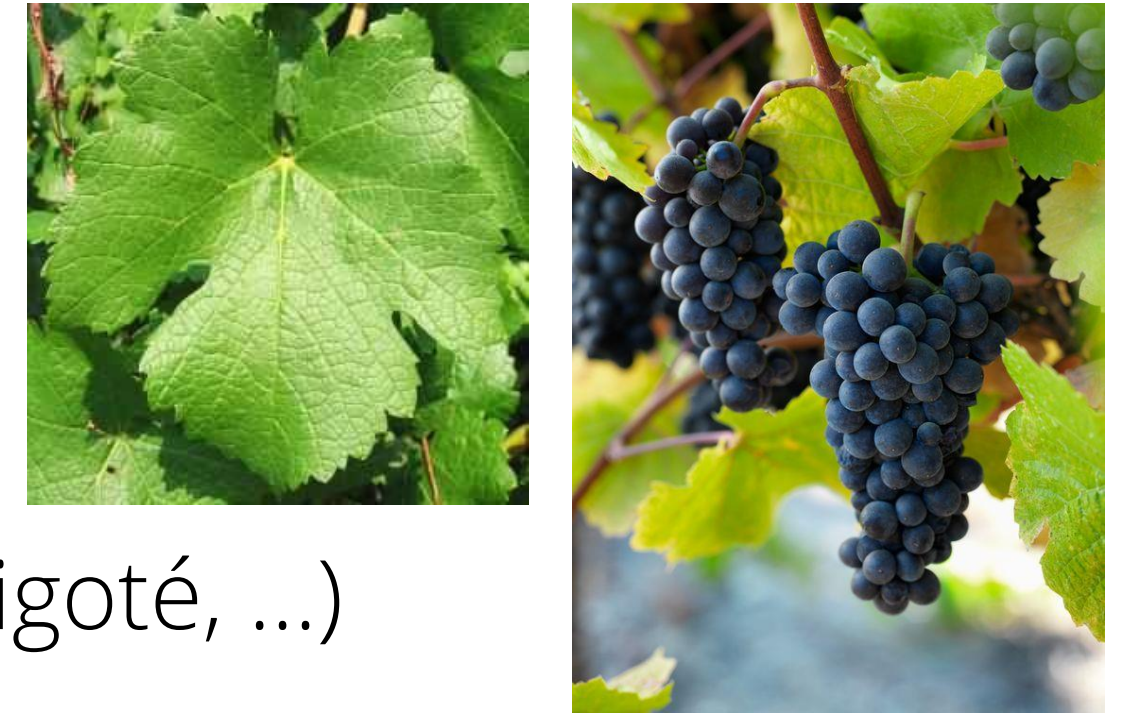


# The Pinot Noir grape

# I. The Pinot Noir Grape



- Burgundy red grape variety
- Soils : clay and limestone from the middle Jurassic period
- Used for dry still wine and sparkling wine
- Ancestor of more than 20 different grape varieties (Chardonnay, Gamay, Aligoté, ...)



- One, if not the finest red grape variety
- Early budding
- Best in cool climate
- Colourless and sweet juice
- Very complex

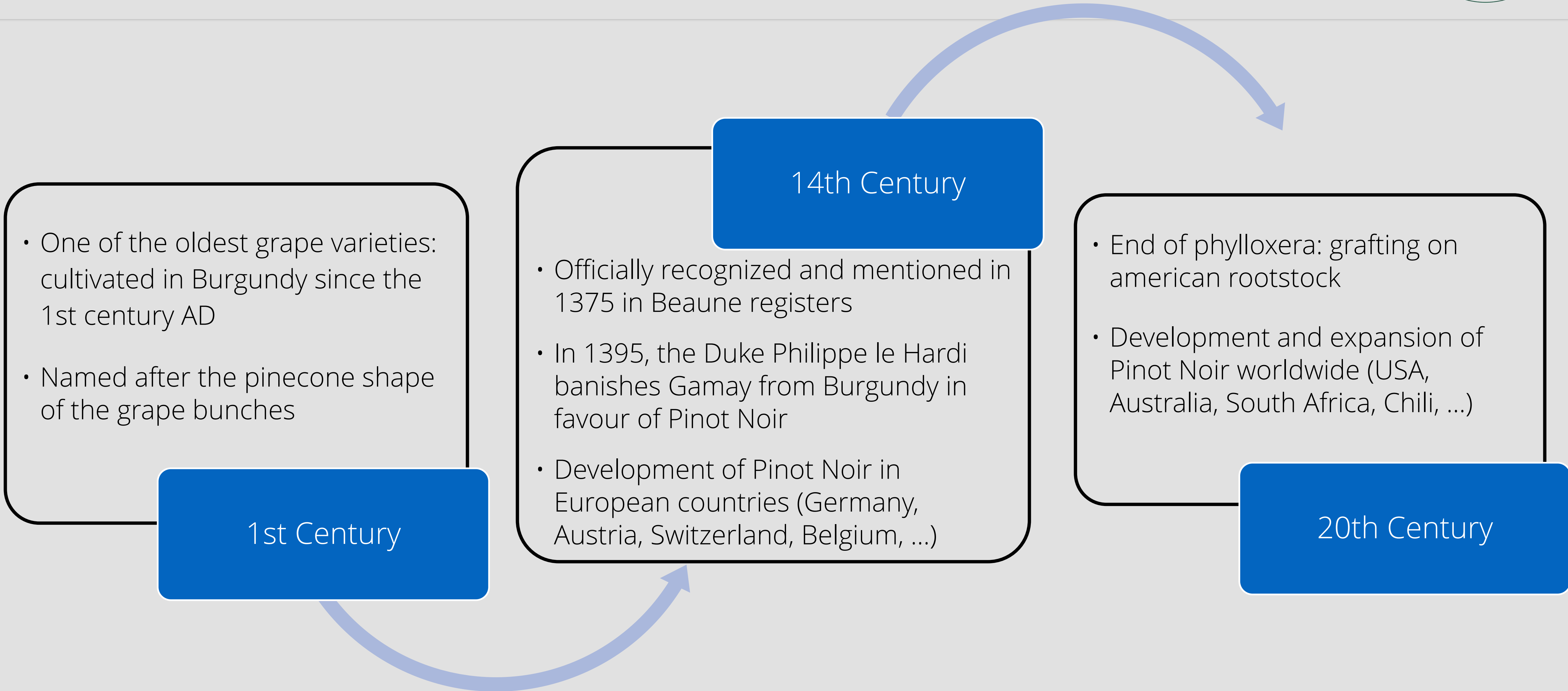


- Difficult to cultivate
- Very thin skin → Sensitive to disease (oidium and mildew) as well as grey rot
- Early budding = Fragile to spring frost
- Small and tight berries



# I. The Pinot Noir Grape

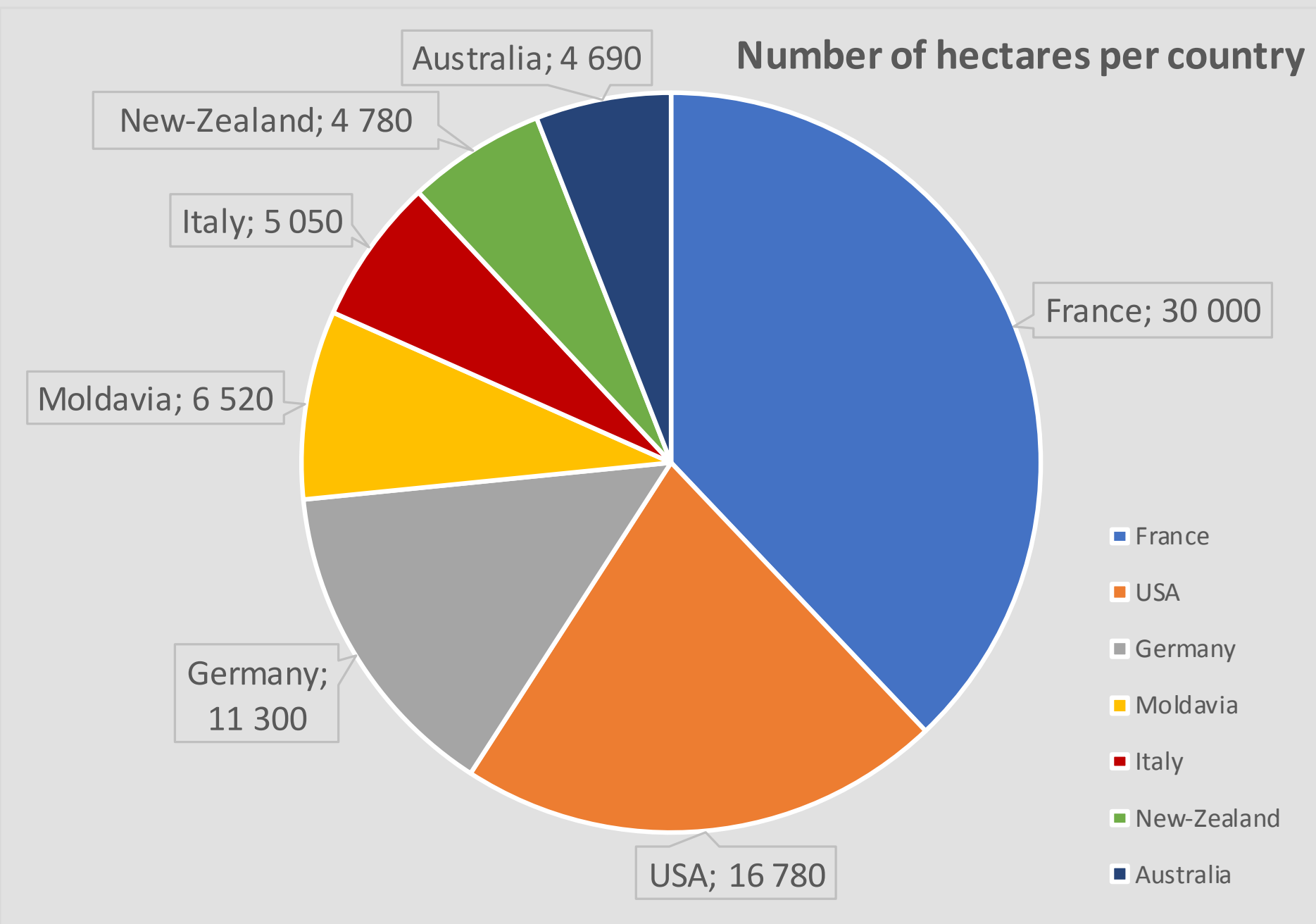
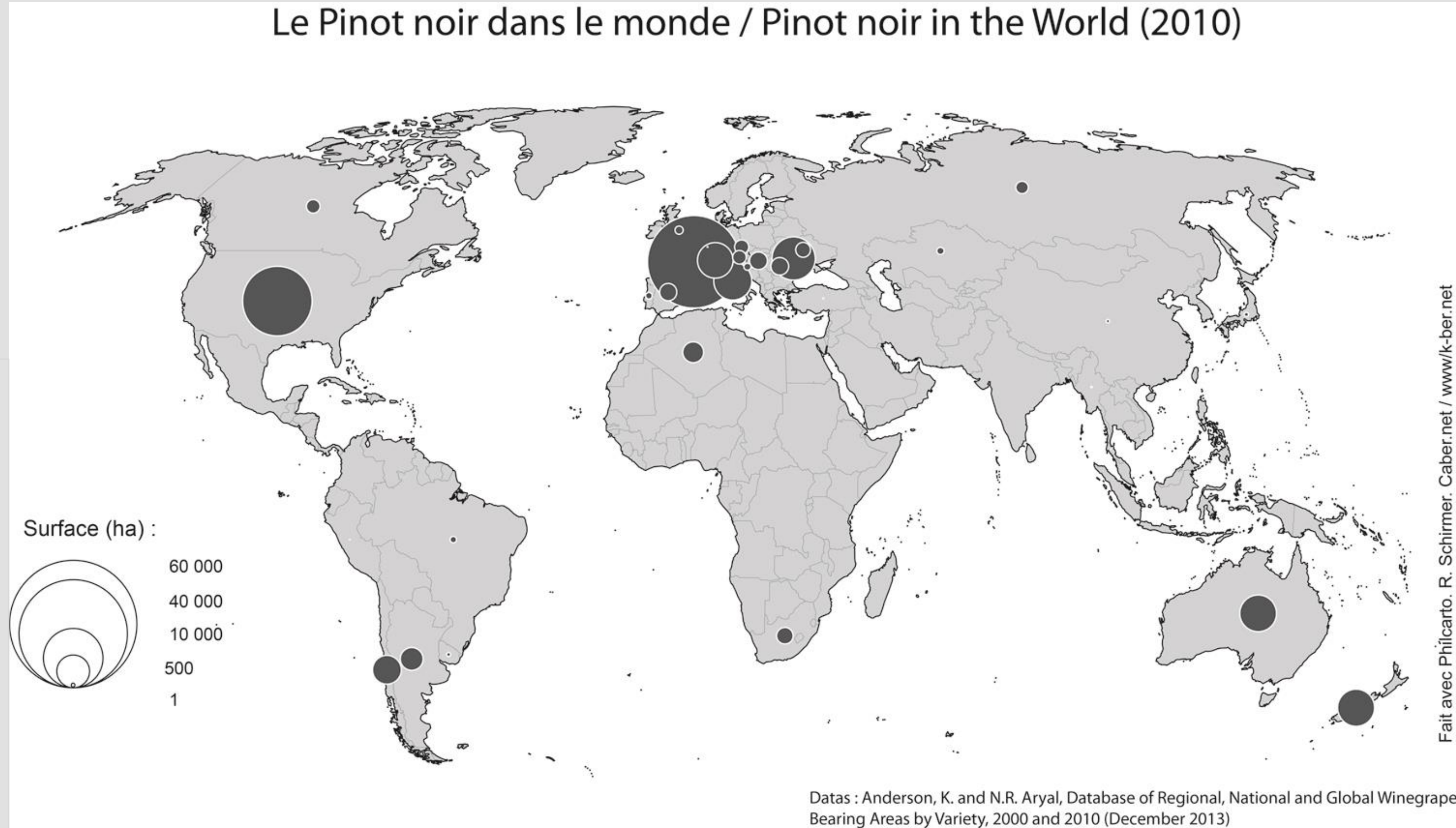
## a) Origins



# I. The Pinot Noir Grape

## b) Pinot Noir in the world: One of the most popular grape variety

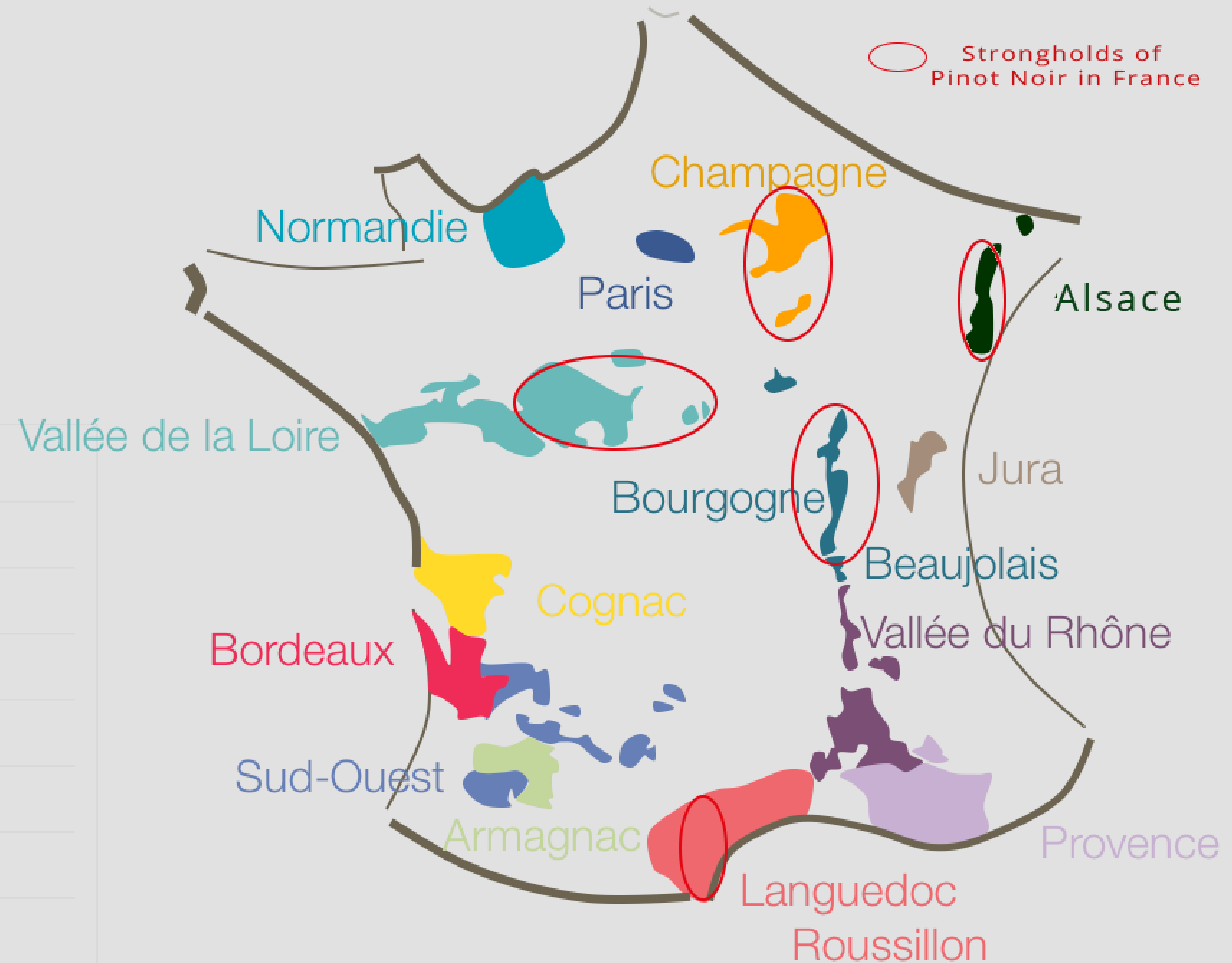
- ❖ More than 110 000 ha of Pinot Noir planted worldwide
- ❖ The 4th most planted grape variety in the world
- ❖ Top 7 countries:



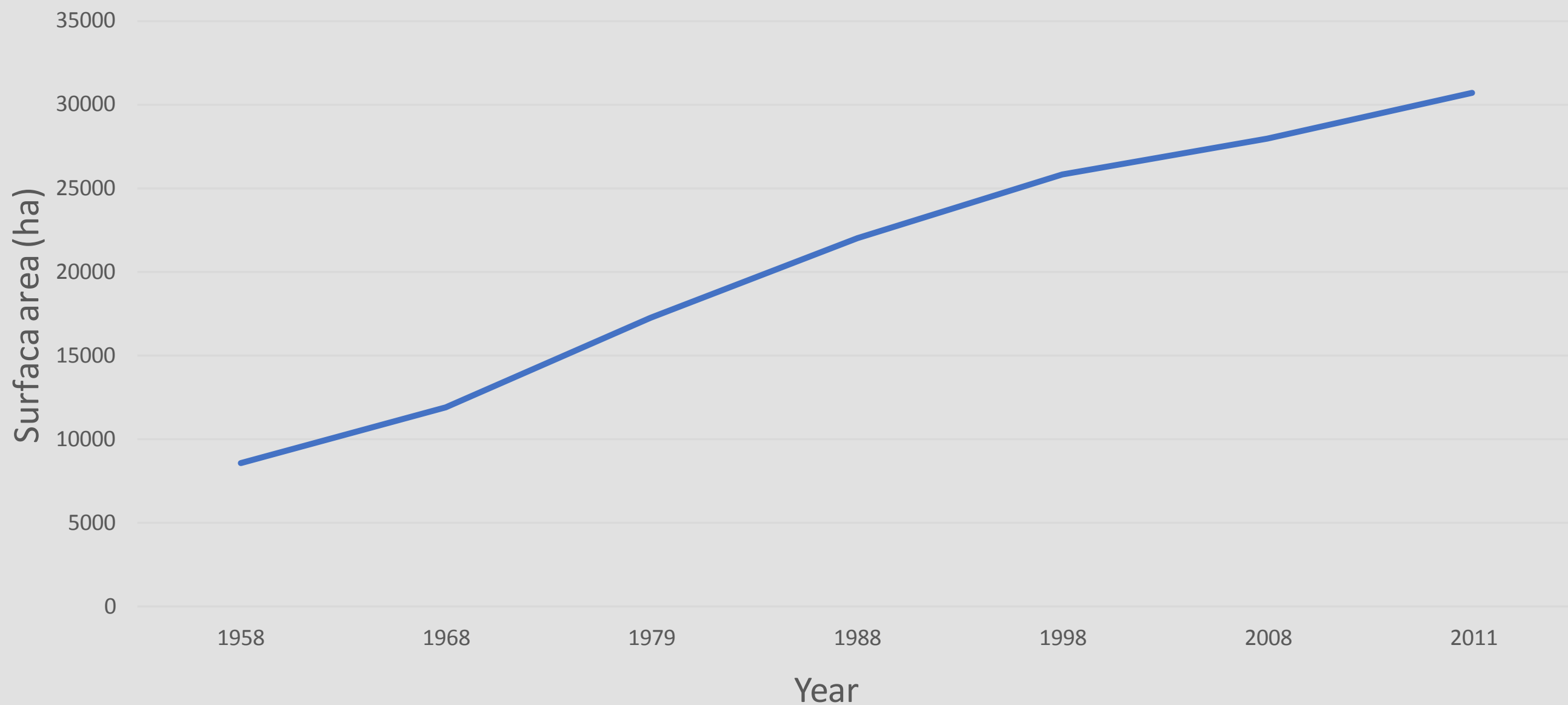
# I. The Pinot Noir Grape

## c) Pinot Noir in France

- ❖ Evolution of planted area in France: multiplied by 3,5 from 1958 to 2011
- ❖ More than 30 000 ha of Pinot Noir planted in France today
- ❖ Strongholds in France are Burgundy, Champagne, Languedoc-Roussillon, Loire Valley and Alsace



Evolution of Pinot Noir vineyards in France





# Pinot Noir diversity



## II. Pinot Noir diversity



- Wide array of aromas depending on where it is grown and how it is made

	Altitude	Latitude	Soil	Climate	Style of wine
France – Côte d’Or	200 à 380m	47,5°	Clay-limestone	Semi-continental (cold in winter and hot in summer – susceptible to hail thunderstorm)	Delicate and elegant
California	350-450m	38°	Volcanic, alluvial, clay & gravelly-sandy	Mediterranean (wet and mild winter – hot , dry and sunny summer)	Dark and ripe
Germany	136-250m	50°	Clay, limestone, marl	Continental (though climate, spring and autumn frost, hotter in summer)	Sweeter and lighter style



## II. Pinot Noir diversity



Latitude / Altitude / Slope	Temperature	Date of harvest Vintage Effect Type of aromas Sugar Acidity Yield Style Scarcity Price
	Sunshine	
	Rainfall	
	Exposition	
Genetic	Rootstock	
	Clone	
Soil	Type, age and composition	
Culture	Watering / Nutrition	
	Pruning	
	Density	
Harvest	Date	
	Method	
Winemaking	Type of vat	
	Whole bunch or not	
	Pigeage / pumping-over	
	Time and temperature of cold fermentation	
	Racking	
	Malolactic	
	Yeast	
	Oak treatment	
	Batonage / stirring lies	
Length		

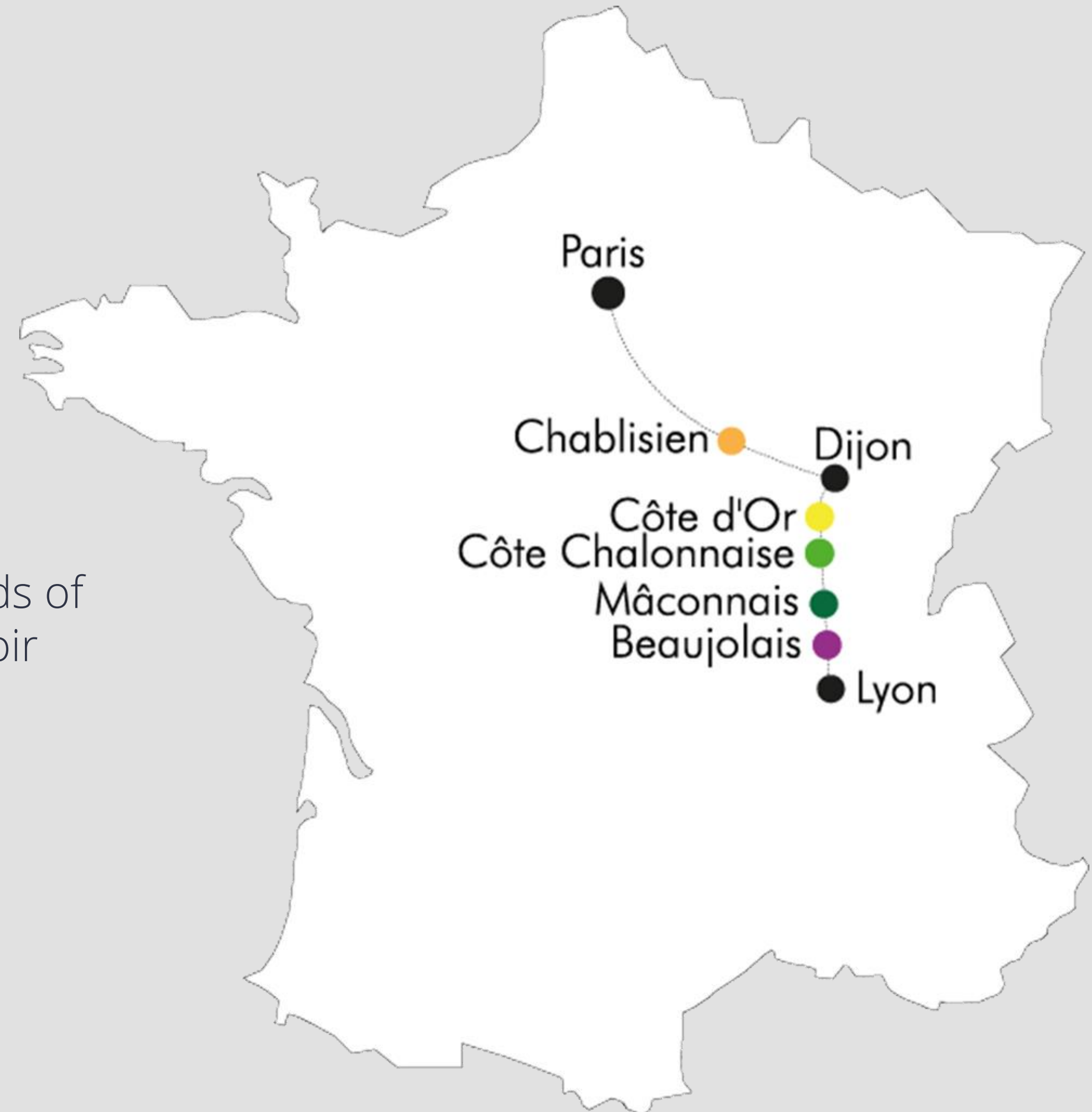
# Pinot Noir in Burgundy



### III. Pinot Noir in Burgundy

#### a) Vineyards situation

- ❖ Burgundy total surface area: 25 000 ha  
Pinot noir represents more than 35% of the vineyard area planted in Burgundy
  - ❖ 250 kilometers from Chablis in the north to Beaujolais in the south
  - ❖ Divided in 5 sub-regions:
    - Chablis
    - Côte d'Or (Côte de Nuits and Côte de Beaune)
    - Côte Chalonnaise
    - Mâconnais
    - Beaujolais
- } Strongholds of Pinot Noir
- ❖ A strategic position: link between the Rhone Valley and the Paris Basin

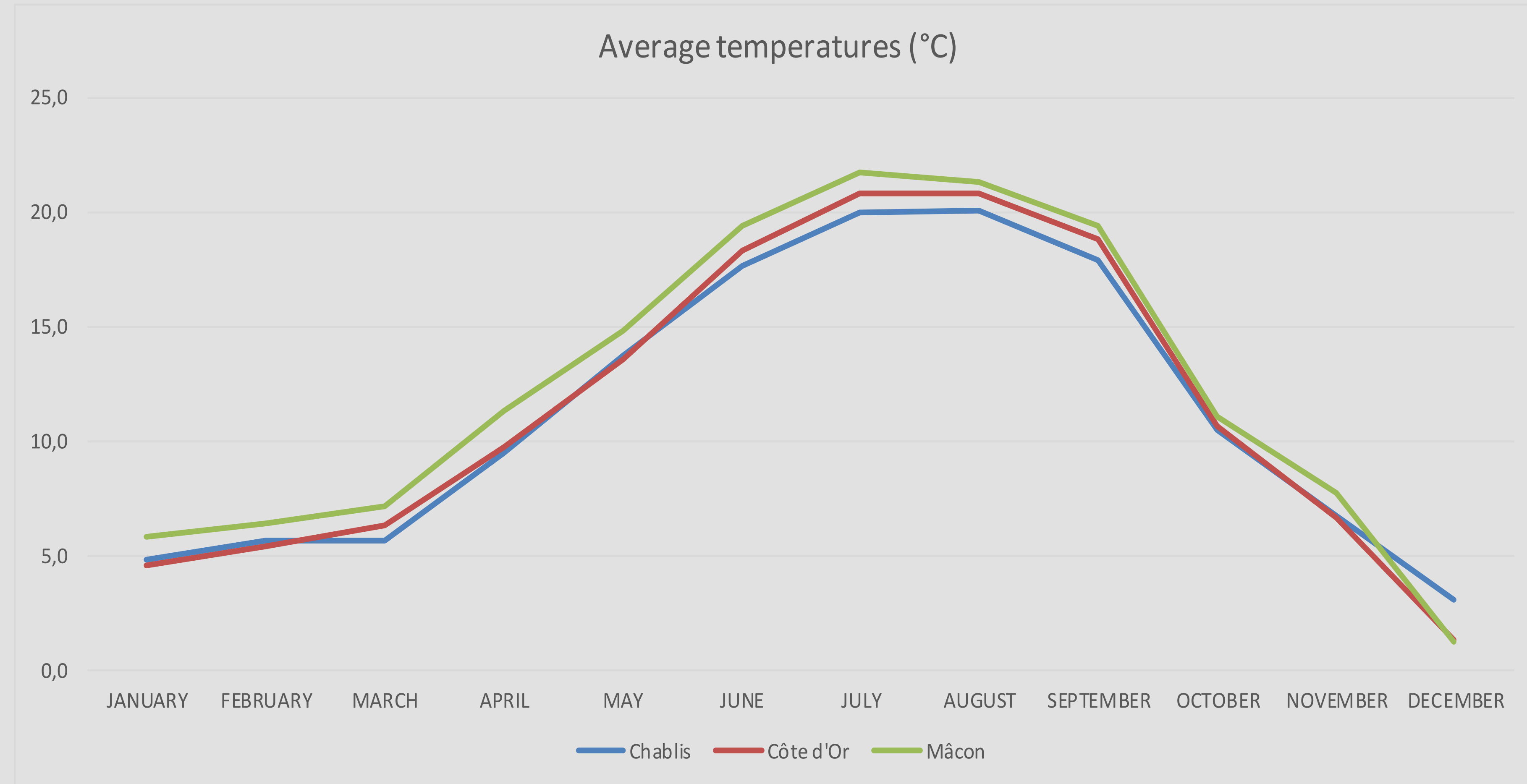


### III. Pinot Noir in Burgundy

#### b) Climate



- ❖ Continental climate: cold winters, hot summers and abundant rainfall
- ❖ Several micro-climates that impact temperature, rainfall, exposure to the wind, sunshine period...
- ❖ Average annual temperature: 11,5°C

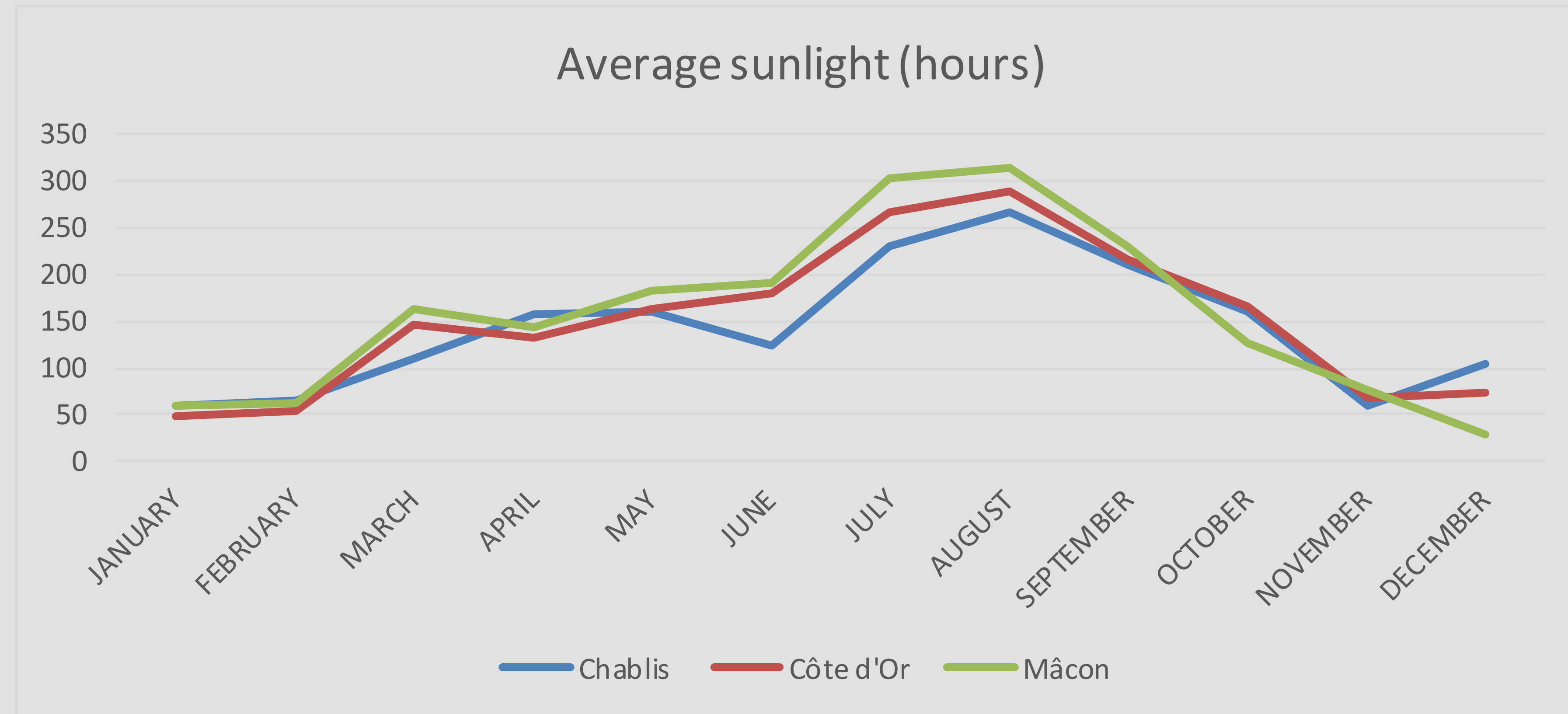


### III. Pinot Noir in Burgundy

#### b) Climate



- ❖ Average annual hours of sunshine: 2 000 hours
- ❖ Morning sunshine:
  - In winter, helps limit the risk of frost damage
  - In summer, helps ripen the grapes



### III. Pinot Noir in Burgundy

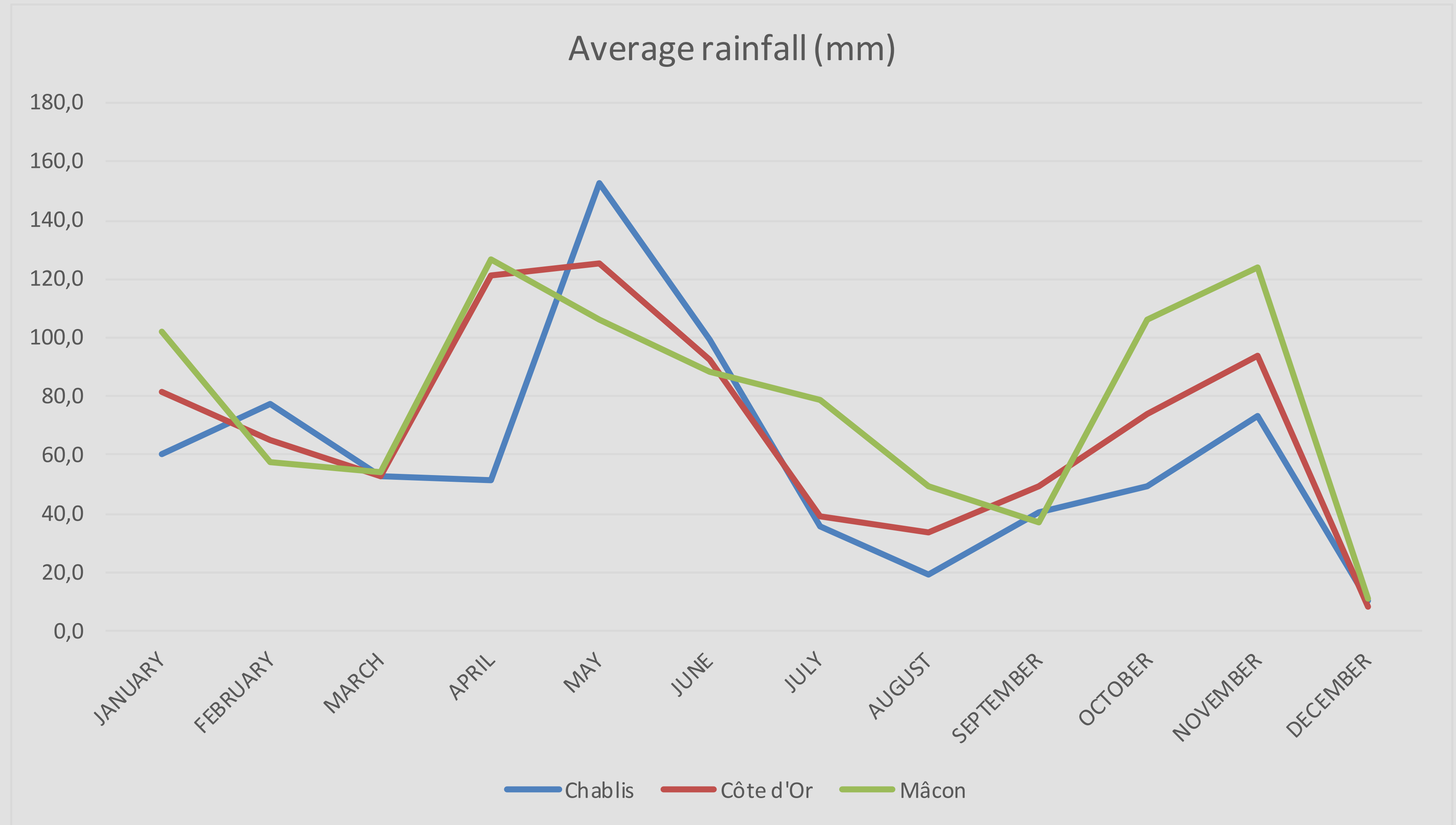
#### b) Climate



❖ Average rainfall: 700 mm on average per year, mainly in May and June

→ Ideal precipitation for encouraging wine growth

❖ North wind that limits the humidity in some vineyards





### III. Pinot Noir in Burgundy

#### c) Vineyard situation and soil

- ❖ Great **diversity** of soil
- ❖ Mainly composed of limestone, clay and marl
- ❖ **East and Southeast**-exposed vineyards on slopes:
  - Exposure towards the rising sun: longer days of stronger sunlight for the vines
  - Protects the vines from westerly winds which can bring humidity
  - Better water drainage



### III. Pinot Noir in Burgundy

#### d) Viticulture

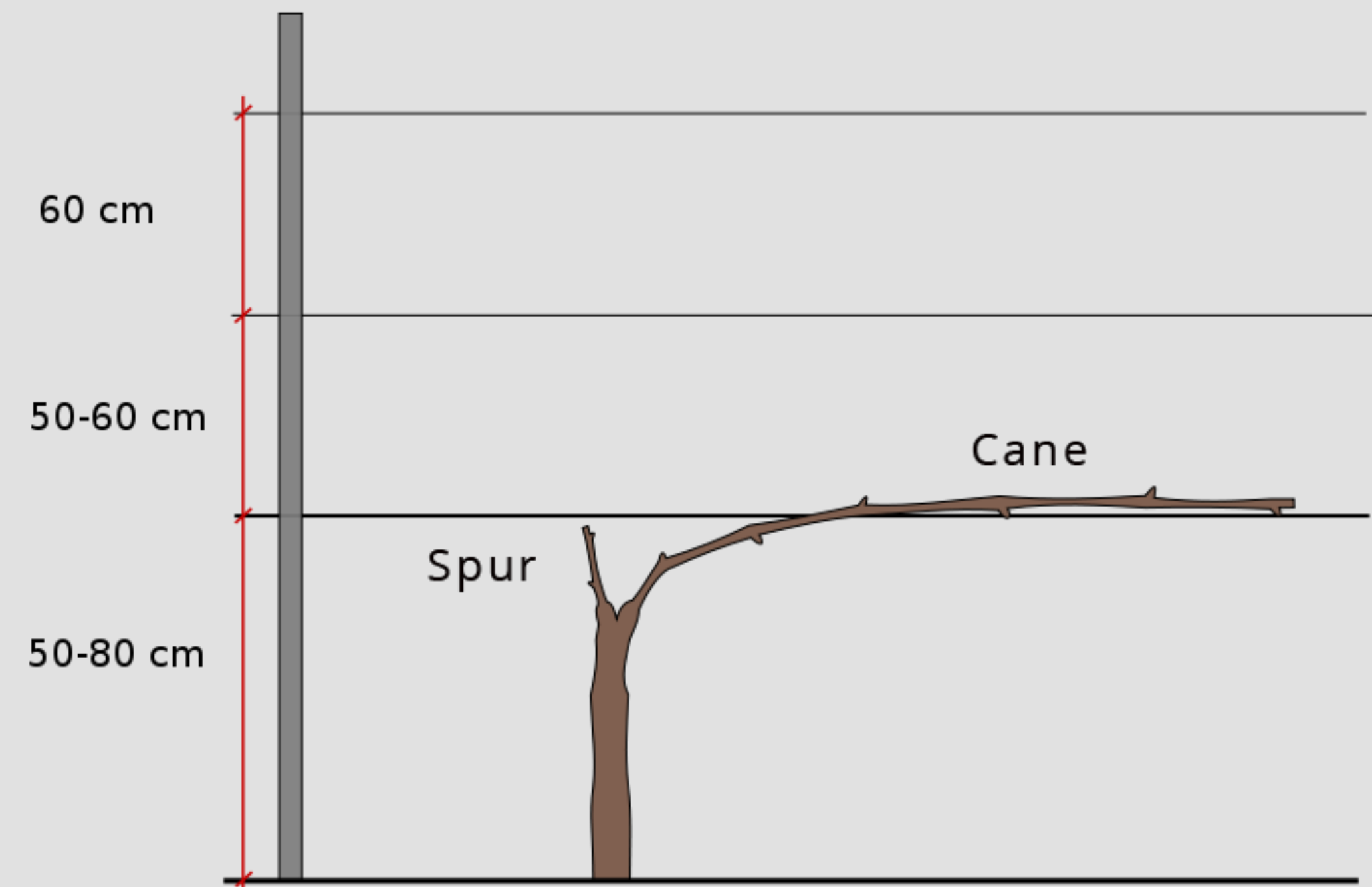


❖ Average density : 10,000 vines / ha

❖ Type of pruning: Simple Guyot

Only one spur with 2 buds and one cane with 8 to 10 buds are left at winter pruning

❖ Small yealds: Between 35 hl/ha and 45 hl/ha



# III. Pinot Noir in Burgundy

## e) Winemaking

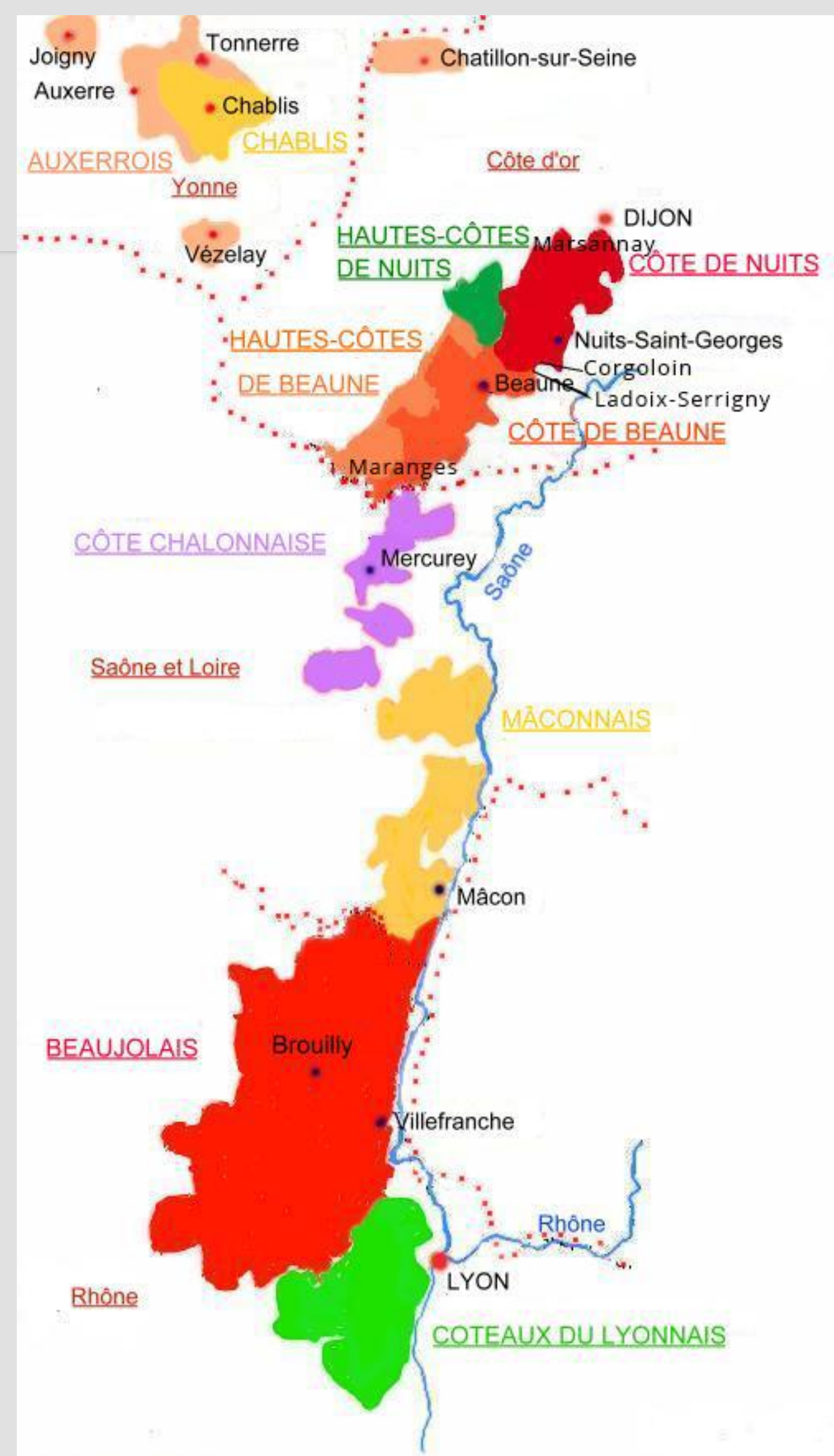


# Comparative tasting

1. Louis Latour Bourgogne Pinot Noir 2016
2. Louis Latour Bourgogne Cuvée Latour 2016
3. Louis Latour Chassagne-Montrachet 2015
4. Louis Latour Aloxe-Corton "Domaine Latour" 2014
5. Louis Latour Gevrey-Chambertin 2016
6. Louis Latour Pommard 2016
7. Louis Latour Beaune Premier Cru 2016
8. Louis Latour Vosnee-Romanée 2016

## IV. Comparative tasting

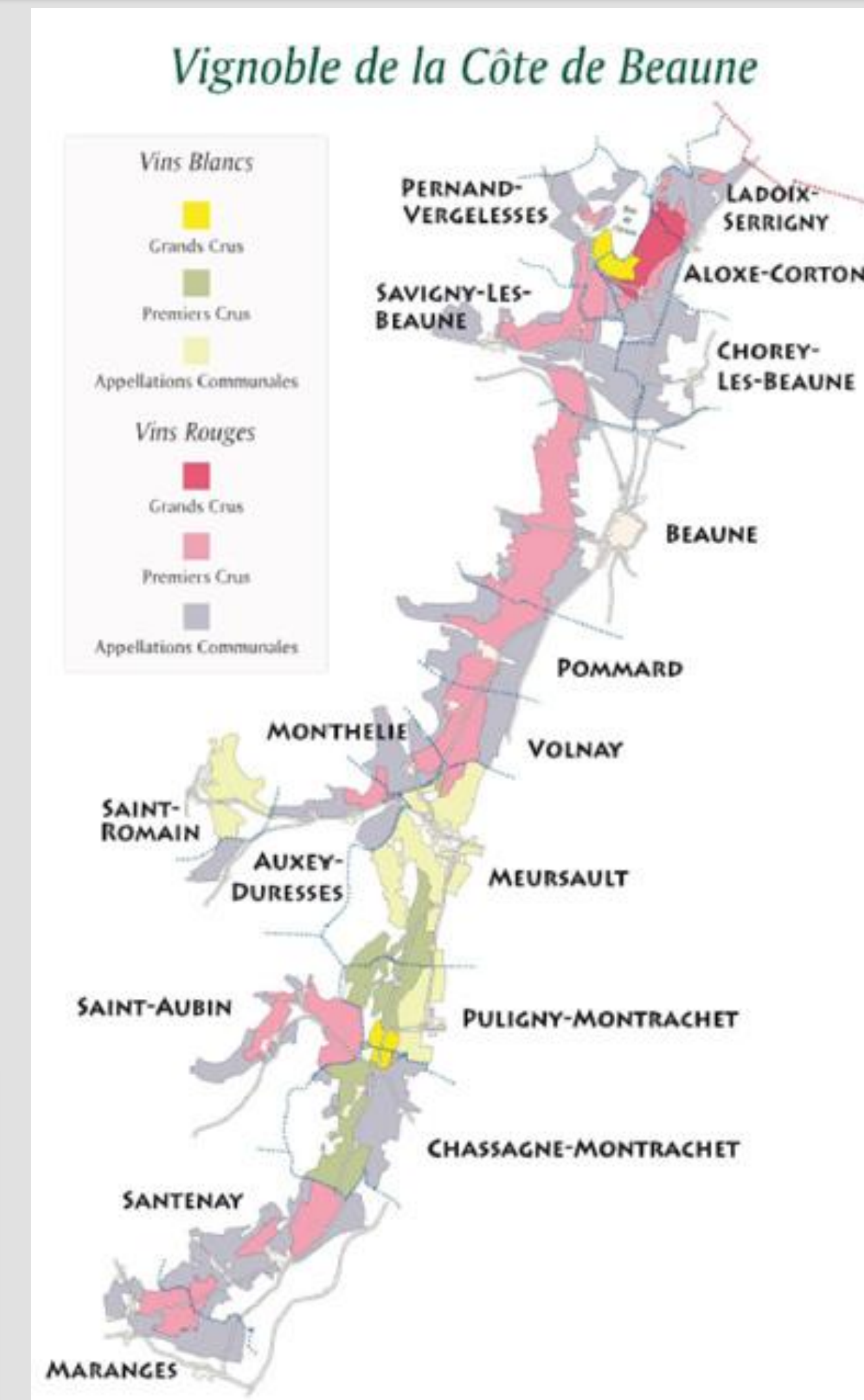
	Bourgogne	Côte de Nuits	Côte de Beaune
Situation	From Chablis to Beaujolais	From Marsannay to Corgoloin	From Ladoix-Serrigny to the Maranges
Surface area	25 000 ha 250 km long	3 500 ha 20 km long Less than 1 km wide	6 000 ha 30 km long 2 km wide
Average altitude	200 m and 500 m	250 m to 400 m	250 m to 400 m
Orientation	East and south	East	Mainly east but also south-east
Landscape	Great diversity	Indented by abrupt combes	Less austere than in Côte de Nuits: rounded hills with regular slopes
Soil / Terroir	Mainly limestone that, altered by agents of erosion, provides diverse accumulated matter	Limestone from the Middle Jurassic age	Limestone and marl from the Middle Jurassic and especially Late Jurassic
Main grape varieties	Red: Pinot Noir & Gamay White: Chardonnay and Aligoté	Mainly Pinot Noir (more than 90%)	Pinot Noir and Chardonnay
Average date of harvest	Early September	A week later than Côte de Beaune	Early to mid-September
Type of harvest	Hand picked	Hand picked	Hand picked
Vintage Effect	Medium	Important	Important
Winemaking specificities	Stainless steel vats	Oak barrels	Oak barrels
Type of aromas	Bright colour, round and fruity	Dark colour, powerful, black fruits, tanins	Garnet colour, elegant, red fruits, silky tanins



# IV. Comparative tasting

## a) Côte de Beaune: Aloxe-Corton, Beaune, Pommard and Chassagne-Montrachet

	Aloxe-Corton « Domaine Latour »	Beaune 1er Cru	Pommard	Chassagne-Montrachet
Average altitude	200 to 300 m	220 to 330 m	250 to 330 m	220 to 325 m
Latitude	47,07°	47,03°	47,02°	46,93°
Soil / Terroir	Limestone, alluvial sand and gravel	Limestone-clay, marls and scree	Limestone-clay, marls and alluvium	Chalk, clay and pebbly limestone
Winemaking specificities	10 months ageing in Louis Latour oak barrels			
Barrels	20% new	35% new	15% new	35% new
Vintage effect	Important			
Type of aromas	Undergrowth, black currant and liquorice, smoked notes, fresh	Black & dried fruits, floral notes, peppermint, round & fresh	Undergrowth, cherry, smoked notes, round, good tannins	Coffee, blackberry, elegant tanins
	<ul style="list-style-type: none"> <li>• 5,5 km separate Aloxe-Corton and Beaune appellations</li> <li>• 4,8 km separate Beaune and Pommard appellations</li> <li>• 12,4 km separate Pommard and Chassagne-Montrachet appellations</li> </ul>			



# IV. Comparative tasting

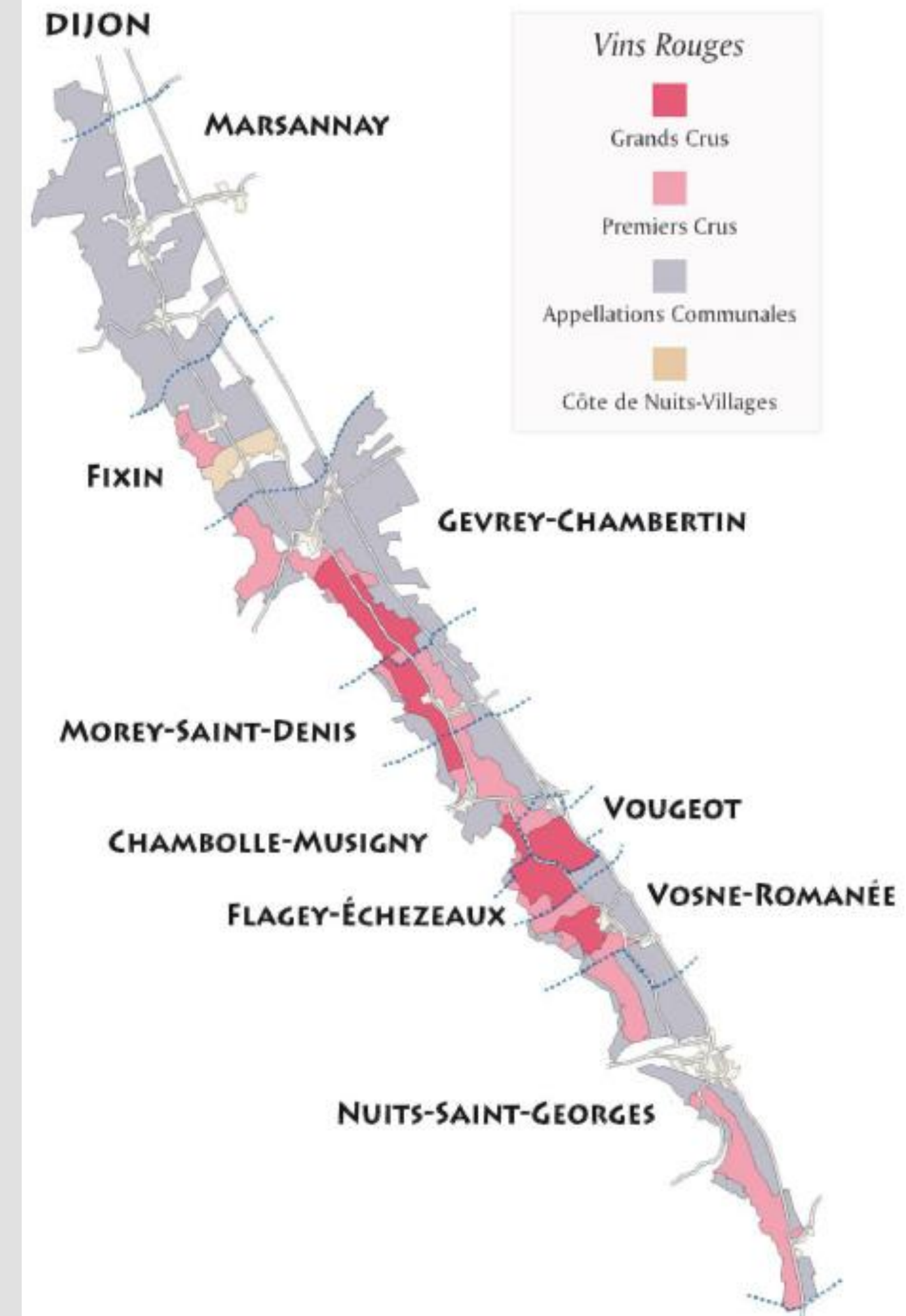
## b) Côte de Nuits: Gevrey-Chambertin and Vosne-Romanée

	Gevrey-Chambertin	Vosne-Romanée
Average altitude	290 m	240 m
Latitude	47,23	47,17
Soil / Terroir	Chalk and limestone	Iron-based clay
Winemaking specificities	10 months ageing in Louis Latour oak barrels, 20% new	
Vintage effect	Important	
Type of aromas	Earthy notes, pepper, coffee, black fruits	Clove, mocha, licorice, blackcurrant

- Only 8,5 kilometers separate Gevrey-Chambertin and Vosne-Romanée appellations

- Characteristics that differentiate Pinot Noir elsewhere are very similar here
- This is the “Exception Bourguignone” : latitude, exposition, rain and sunshine are similar but the wines are complex and very different
- This is because the soil here varies from hill to hill: the composition, proportion and age of the soil components vary between each vineyard
- For just as long as they have been famous, attempts have been made to duplicate the particularities of red burgundies
- The quality, longevity and unique features of this particular blend of terroir and know-how have, despite all, resisted the test of time...

### Vignoble de la Côte de Nuits



*Thank you for your attention*

