



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD 1<sup>ER</sup> CRU "LES RUGIENS" 2003

- REGION Côte de Beaune
- APPELLATION Pommard Premier Cru
- VILLAGE Pommard
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 ans
- SOIL Limestone and Clay
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The village of Pommard is comfortably sandwiched between the town of Beaune and the village of Volnay. In contrast to the wines of its close neighbours, those of Pommard tend to be fuller, more tannic and expansive in the mouth, similar to those of the Côte de Nuits. « Les Rugiens » got its name from the colour of the ground of the vineyard: the clay soils are red and the vineyard is covered by a layer of iron ore.

### *Wine tasting*

- TASTING NOTE A delicate bouquet that will charm you with its ripe red fruit aromas, this along with mocha and clover notes. The diversity of the successive aromas make the 2003 Pommard 1er Cru « Les Rugiens » a very seductive wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

