

Volnay 1er Cru "Les Mitans" 2016

- REGION Côte de Beaune
- VILLAGE Volnay

- APPELLATION Volnay Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clayish-Limestone
- AVERAGE YIELD 35hl/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



This wine originates from the town of Volnay, just south of Beaune and is a neighbour of Pommard. The vineyard is located in the middle of the hillside between Volnay and the main road "D974" Beaune - Châlon-sur-Saône, hence its name, in Old French "Mitan" meaning "middle". This wine from Domaine Louis Latour, is fine and elegant - among the best wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE With a deep ruby-red colour, our Volnay 1er Cru « Les Mitans » 2016 reveals subtle hints of undergrowth, blackcurrant and liquorice. In the mouth, it is characterized by aromas of blackcurrant. Mint and red berries aromas confer freshness and beautiful tannins to this wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Suckling pig knuckle of veal mature cheeses.
- SERVING TEMPERATURE 15-17°



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