



# Louis Latour

MAISON FONDÉE EN 1797

## VOLNAY 1ER CRU ROUGE

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

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Rich reddish-brown bathonian limestone
- AVERAGE YIELD 35 hl/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 picturesque village of Volnay, a neighbour of Pommard, offers a breadth of different red wines. Moving downhill away from the intensely perfumed wines of the chalky upper slopes, the soil change mid-way down tends to produce wines that retain their hallmark of refined elegance.

### *Wine tasting*

- TASTING NOTE This wine demonstrates the characteristic berry aromas of Volnay wines but with age also develops a note of musk.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

