



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU ROUGE 2002

- REGION Côte de Beaune
- APPELLATION Volnay Premier Cru
- VILLAGE Volnay
- 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 Ruby in colour this fine wine has a delicate nose with fruit and vegetal notes. It has soft tannins and thick structure supported by plump spicy woody flavours.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

