



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 2005

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

This picturesque village nestles high above the Burgundian plain on a small knoll just a few hundred yards away from its neighbour Pommard. From the small square outside the 14th century church which dominates the village one can see the entire Burgundian plain and, on clear days, even as far as snow-capped Mont Blanc.

Wine tasting

- TASTING NOTE This wine will enchant you with its bouquet of ripe black berries, especially black currant. Ageing in full oak has conferred a pleasant vanilla touch. A wine that is ready to wait two to three years for a sublime encounter! Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Suckling pig - knuckle of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

