



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1ER CRU 2017

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 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 village of Pommard is comfortably sandwiched between the town of Beaune and the village of Volnay. The name Pommard is derived originally from the name of a Roman goddess, Pomona whose sphere of interest included fruit and gardens. The name of Pommard can also be explained by the word "Polmarlum" from old French, meaning "swamp" because Pommard is in the limit of floodplain.

Pommard 1er Cru is aged in handcrafted oak barrels made at our own cooperage. The wood helps to bring out the richness and the opulence of the wine.

Wine tasting

- TASTING NOTE Our 2017 Pommard 1er Cru has a deep garnet color and its nose reveals blackcurrant, liquorice, and undergrowth aromas. The mouth is ample and well-rounded with liquorice perfumes. Some oaky hints and a splendid persistency of tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 15-17°

