



Louis Latour

MAISON FONDÉE EN 1797

POMMARD

2013

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 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

Pommard is for many, the most familiar Burgundy appellation. The village itself lies approximately four kilometres south of Beaune, and the total appellation is fairly extensive, covering 300 hectares, flanking a narrow valley which leads back into the Côte d'Or hinterland. The wines of Pommard are quite different from those of the neighbouring villages. They tend to be deeper and more concentrated than Beaune or Volnay wines and have a sumptuous perfume and bite without being too tannic. This wine requires a number of years to reveal itself.

Wine tasting

- TASTING NOTE Our Pommard 2013 has a deep ruby color. The nose reveals notes of undergrowth, humus and liquorice. The mouth is round and ample with cherry aromas and liquorice notes. The wine is well-balanced between freshness and tannins with a beautiful persistence on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 14-15°

