



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "EN CHEVRET" 2019

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 35% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

Description

This wine originates in the village of Volnay, south of Beaune and neighbour to Pommard. The "En Chevret" parcel of vines is located below the main road, just under the "Caillerets" parcel at the border of the village of Meursault. The easterly exposition and the specific terroir of this single vineyard gives an elegant wine at each vintage.

Wine tasting

- TASTING NOTE Our Volnay 1er Cru "En Chevret" 2019 has a beautiful deep ruby colour with garnet tints. It offers an intense nose with black cherry and liquorice aromas accompanied by a woody note. The ample mouth reveals notes of liquorice and blackcurrant. Good aromatic persistence.
- CELLARING POTENTIAL 7-15 years
- FOOD PAIRING Veal with cream and morels - game - mature cheeses.
- SERVING TEMPERATURE 15-17°

Press review

Volnay 1er Cru "En Chevret" 2019 - The Wine Advocate - 89/91 pts
Volnay 1er Cru "En Chevret" 2019 - 90 pts - Burghound April 2021
Volnay 1er Cru "En Chevret" 2019 - 94 pts - James Suckling - July 2021

