



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY

2010

- 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 Intense ruby red, our 2010 Volnay is characterised by a clean nose of small red fruits and earthiness with a discreet hint of vanilla. The finish is persistent with a liquorice touch.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Suckling pig - knuckle of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

