



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1ER CRU "EPENOTS" 2022

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

The Vine

- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha

Vinification & Ageing



Description

The village of Pommard is comfortably sandwiched between the town of Beaune and the village of Volnay. In contrast to the wines of its close neighbours, those of Pommard tend to be fuller, more tannic and expansive in the mouth, similar to those of the Côte de Nuits. This area was named "Epenots", coming from "épine" (thorn or prickle), as a result of the natural vegetation of the area which was bush-like and thorny. The "Epenots" is solid and firm in its youth and needs time to mature and mellow out before revealing its full glory.

Wine tasting

- TASTING NOTE A beautiful garnet color. His nose is complex: blackberry, coffee, pepper. On the palate, the wine is full with aromas of cherries, cherry pit and sappy in the final.
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Pommard 1er Cru "Epenots" 2022 - Bill Nanson Burgundy Report - December 2023