



# Louis Latour

MAISON FONDÉE EN 1797

## VOLNAY 1ER CRU "EN CHEVRET" 2022

- 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
- 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 give us an elegant wine at each vintage.

### *Wine tasting*

- TASTING NOTE Our Volnay 1er Cru "En Chevret" 2022 has a dark ruby colour. Its complex nose reveals aromas of cherry, undergrowth and toasty notes. The palate is ample, round and fresh, with silky tannins. There are aromas of black cherry, liquorice and pepper on the finish.
- 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" 2022 - Bill Nanson Burgundy Report - December 2023

