



# Louis Latour

MAISON FONDÉE EN 1797

VOLNAY

2009

- 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 Deep red with a bouquet of black fruit and truffle with a toasted hint, this Volnay has beautiful balance in the mouth. It is rounded to start with and underlined by mellow tannins producing great structure and harmony. Tasted November 2010.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Suckling pig - knuckle of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

## *Press review*

Volnay 2009 - Chris Kissack (UK) - January 2011 - 15.5-16/20

