



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1ER CRU "EPENOTS"

2024

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

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 prickly), 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 Pommard with a deep ruby colour, a powerful nose of blackcurrant, undergrowth, and liquorice, followed by a generous and fresh palate, supported by discreet tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

