



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1^{ER} CRU "LES ARVELETS" 2017

- REGION Côte de Beaune
- VILLAGE Pommard
- APPELLATION Pommard Premier Cru
- 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 vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Pommard is known the world over for its opulent red wines. Of the 120 hectares of Premiers Crus in Pommard, "Les Arvelets" only constitutes 8 hectares. The name of this parcel speaks for itself: it is land cultivated at the bottom of a small valley. Situated on a slope at about 270m above sea-level, this parcel faces directly south and sits on clay-limestone soils. The rich nature of this soil explains the excellence of this wine.

Wine tasting

- TASTING NOTE With a deep garnet color, our Pommard 1er Cru "Les Arvelets" offers an intense nose combining toasty, oaky and coffee notes. The mouth is rich with cherry and fruitstone aromas. There is a lot of freshness thanks to mentholated hints and a great persistency of the tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 15-17°

