Louis Latour

MAISON FONDÉE EN 1797

# Volnay 1er Cru "En Chevret"
## 2013

- **Region** Côte de Beaune
- **Village** Volnay
- **Appellation** Volnay Premier Cru
- **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 Premier Cru "En Chevret" 2013 has a pleasant bright and deep ruby color. The nose, fresh and lightly peppery, reveals cherry and liquorice aromas. The palate is opulent and rich with flavours of liquorice, red fruits and toasted almond. A rich wine with an enjoyable lingering 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" 2013 - Decanter - April 2016 - 92/100
Volnay 1er Cru "En Chevret" 2013 - James Suckling - June 2015 - 92/100
Volnay 1er Cru "En Chevret" 2013 - Burgundy Report - December 2014 - "Lovely wine"
Volnay 1er Cru "En Chevret" 2013 - Tim Atkin - January 2015 - 91/100 (UK)