



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "EN CHEVRET" 2024

- **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 gives an elegant wine at each vintage.

Wine tasting

- **TASTING NOTE** With its dark ruby colour, Volnay 1er Cru 'En Chevret' 2024 reveals delicious aromas of liquorice and blackcurrant. The palate is full and round. The blackcurrant and mocha aromas are supported by silky tannins. This is a wine of great freshness, with a long, elegant 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" 2024 - Bill Nanson Burgundy Report - January 2026