



# Louis Latour

MAISON FONDÉE EN 1797

## VOLNAY 1ER CRU "EN CHEVRET" 2024

- REGION Côte de Beaune
- APPELLATION Volnay Premier Cru
- VILLAGE Volnay
- 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

