

- REGION Côte de Beaune
- VILLAGE Volnay

- APPELLATION Volnay Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clayish-Limestone
- AVERAGE YIELD 35hl/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



This wine originates from the town of Volnay, just south of Beaune and is a neighbour of Pommard. The vineyard is located in the middle of the hillside between Volnay and the main road "D974" Beaune - Châlon-sur-Saône, hence its name, in Old French "Mitan" meaning "middle". This wine from Domaine Louis Latour, is fine and elegant - among the best wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE Our Volnay 1er Cru 2020 has a deep and dark colour with garnet hues. On the nose, it reveals notes of blackcurrant and clove. Its fresh, round and silky palate shows cherry and licorice aromas with a wonderful minty finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Suckling pig knuckle of veal mature cheeses.
- SERVING TEMPERATURE 15-17°



A BEAUNE - CÔTE-D'OR - FRANCE

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