



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD

2012

- REGION Côte de Beaune
- VILLAGE Pommard
- APPELLATION Pommard
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Pommard is for many, the most familiar Burgundy appellation. The village itself lies approximately four kilometres south of Beaune, and the total appellation is fairly extensive, covering 300 hectares, flanking a narrow valley which leads back into the Côte d'Or hinterland. The wines of Pommard are quite different from those of the neighbouring villages. They tend to be deeper and more concentrated than Beaune or Volnay wines and have a sumptuous perfume and bite without being too tannic. This wine requires a number of years to reveal itself.

### *Wine tasting*

- TASTING NOTE The Pommard 2012 is ruby red in colour and on the nose cassis aromas accompany subtle smoky notes. Cassis flavours return on tasting accompanied by a touch of mocha. A rounded wine with light freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Pommard 2012 - Burghound.com - April 2014 - 90/100

