



# Louis Latour

MAISON FONDÉE EN 1797

## VOLNAY 1<sup>ER</sup> CRU "CLOS DES CHÊNES"

- REGION Côte de Beaune
- VILLAGE Volnay
- APPELLATION Volnay Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay and 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

### *Description*

The Volnay "Clos des Chênes" originates in the village of Volnay just south of Beaune in the heart of Burgundy, a neighbour of Pommard. The name of this area denotes the large quantity of oak trees that historically grew in the area.

### *Wine tasting*

- TASTING NOTE This wine has enchanting aromas of wild red berries, morello cherries and blackberries. It is elegant and velvety, and has a great touch of finesse on the palate. To be cellared 6-7 years.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Suckling pig - knuckle of veal - mature cheeses
- SERVING TEMPERATURE 15-17°

