



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "EN CHEVRET" 2003

- 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 just south of Beaune and is a neighbour of 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 give us an elegant wine at each vintage.

Wine tasting

- TASTING NOTE Brilliant garnet in colour this wine has a distinctly spiced bouquet. With its balanced tannins and rounded structure we are able to appreciate notes of raspberry and spices in the mouth. This is an incredibly smooth wine now and although good to drink straight away it will make a good cellaring wine. Tasted 20/01/05
- CELLARING POTENTIAL 7-15 years
- FOOD PAIRING Veal with cream and morels - game - mature cheeses
- SERVING TEMPERATURE 15-17°

