



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "EN CHEVRET" 2009

- 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 Intense dark ruby red with a mouth-watering bouquet of plums, strawberries, liquorice and peppermint this Volnay 1er Cru is attractively long on the finish with some tannins which still need smoothening out. Tasted November 2010.
- 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" 2009 - Wine & Spirits Magazine - October 2012 - 90/100
- Volnay 1er Cru "En Chevret" 2009 - Wine Spectator - June 2012 - 92/100
- Volnay 1er Cru "En Chevret" 2009 - Burghound.com - May 2011 - 89/100
- Volnay 1er Cru "En Chevret" 2009 - Decanter - February 2011 - 17/20
- Volnay 1er Cru "En Chevret" 2009 - Jancis Robinson - January 2011 - 16/20

