Louis Latour

MAISON FONDÉE EN 1797

# POMMARD
# 1996

- **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** A rich, dense ruby colour. The nose is expressive and powerful with hints of liquorice and blackcurrant. On the palate the wine has a high concentration of tannins but possesses an acidity that is a mark of the vintage. Dark cherry flavours on the finish, this is a wine to lay down for the future.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Duck confit - beef "Bourguignon" - mature cheeses.
- **SERVING TEMPERATURE** 14-15°