Louis Latour

MAISON FONDÉE EN 1797

Pommard 1er Cru
2013

- **Region** Côte de Beaune
- **Village** Pommard
- **Appellation** Pommard Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 35 years
- **Soil** Clay and limestone.
- **Average yield** 40 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

The village of Pommard is comfortably sandwiched between the town of Beaune and the village of Volnay. The name Pommard is derived originally from the name of a Roman goddess, Pomona whose sphere of interest included fruit and gardens. The name of Pommard can also be explained by the word "Polmarlum" from old French, meaning "swamp" because Pommard is in the limit of floodplain.
Pommard 1er Cru is aged in handcrafted oak barrels made at our own cooperage. The wood helps to bring out the richness and the opulence of the wine.

Wine tasting

- **Tasting Note** Our Pommard Premier Cru 2013 has a bright ruby color. On the nose, aromas of red fruits, cherry and raspberry mingle with notes of liquorice and vanilla. The mouth is round with cherry aromas and beautiful tannins on the finish.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck confit - beef "Bourguignon" - mature cheeses.
- **Serving temperature** 15-17°