



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1ER CRU

2023

- REGION Côte de Beaune
- APPELLATION Pommard Premier Cru
- VILLAGE Pommard
- 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 2023 has a brilliant ruby colour. Intense coffee notes mingle with hints of wood. The palate is full and round, with coffee and licorice aromas and silky tannins on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 15-17°

