



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD 1ER CRU "EPENOTS"

1996

- REGION Côte de Beaune
- VILLAGE Pommard
- APPELLATION Pommard Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 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. In contrast to the wines of its close neighbours, those of Pommard tend to be fuller, more tannic and expansive in the mouth, similar to those of the Côte de Nuits. This area was named "Epenots", coming from "épine" (thorn or prickle), as a result of the natural vegetation of the area which was bush-like and thorny. The "Epenots" is solid and firm in its youth and needs time to mature and mellow out before revealing its full glory.

### *Wine tasting*

- TASTING NOTE Clear with a glossy ruby colour, this Pommard 1er Cru has a very concentrated fruity nose. The palate is full with soft hints of vanilla and a touch of spice. The wine has a lingering finish and a good length that will continue to impress for many years to come.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

