Louis Latour

MAISON FONDÉE EN 1797

Pommard 1er Cru "Epenots"
2003

- **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** In the glass this wine boasts a clean deep garnet sheen and reveals a strong bouquet of fruit, wood spice and liquorice aromas. On tasting we have low acidity and balanced tannins giving a wine of considerable structure. This is a rounded powerful wine with vanilla and oak flavours which should be put down for some years before enjoying at its' prime. Tasted 20/01/05.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck confit - beef "Bourguignon" - mature cheeses
- **Serving temperature** 15-17°