



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1ER CRU "EPENOTS"

2004

- REGION Côte de Beaune
- APPELLATION Pommard Premier Cru
- VILLAGE Pommard
- 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 A beautiful ruby sheen reveals a wine that has a spicy character to it including vanilla and peppery undertones. We then encounter more gamey and leather hints to it. It has a nice lingering finish. It will continue to evolve, to be enjoyed in two to four years. Tasted January 2007
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

