Louis Latour

MAISON FONDÉE EN 1797

Pommard 1er Cru "Epenots"
2009

- **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** Black-cherry red in colour this wine has a complex nose of cherry, cassis, clove and liquorice. On tasting, it is rounded and powerful with evident but pleasant tannins. The impressive structure of this wine hints at a great future. Tasted November 2010.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck confit - beef "Bourguignon" - mature cheeses
- **Serving temperature** 15-17°

Press review

Pommard 1er Cru "Epenots" 2009 - Wine Enthusiast - October 2011 - 90/100
Pommard 1er Cru "Epenots" 2009 - Burghound.com - May 2011 - 89/100
Pommard 1er Cru "Epenots" 2009 - Jancis Robinson - January 2011 - 16.5/20