Louis Latour

MAISON FONDÉE EN 1797

# Pommard 1er Cru "Epenots"
## 2021

- **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** With a ruby color, our Pommard 1er Cru "Epenots" 2021 presents a nose with roasted notes accompanied by blackcurrant and mocha scents. Its mouth is suave revealing aromas of blackcurrant and liquorice. A very elegant wine.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck confit - beef "Bourguignon" - mature cheeses
- **Serving temperature** 15-17°

## *Press review*

Pommard 1er Cru "Epenots" 2021 - Wine Spectator - 92/100