



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD 1<sup>ER</sup> CRU "LES ARVELETS" 2017

- 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*

Pommard is known the world over for its opulent red wines. Of the 120 hectares of Premiers Crus in Pommard, "Les Arvelets" only constitutes 8 hectares. The name of this parcel speaks for itself: it is land cultivated at the bottom of a small valley. Situated on a slope at about 270m above sea-level, this parcel faces directly south and sits on clay-limestone soils. The rich nature of this soil explains the excellence of this wine.

### *Wine tasting*

- TASTING NOTE With a deep garnet color, our Pommard 1er Cru "Les Arvelets" offers an intense nose combining toasty, oaky and coffee notes. The mouth is rich with cherry and fruitstone aromas. There is a lot of freshness thanks to mentholated hints and a great persistency of the tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 15-17°

