Louis Latour

MAISON FONDÉE EN 1797

Pommard 1er Cru "Les Arvelets"
2022

- **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

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** Our Pommard 1er Cru "Les Arvelets" 2022 has a ruby colour. Its nose offers notes of cherry, undergrowth and nutmeg. Its round palate reveals aromas of blackcurrant and mocha. Silky tannins and great elegance. The finish is very refreshing.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck confit - beef "Bourguignon" - mature cheeses.
- **Serving temperature** 15-17°