



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD 1<sup>ER</sup> CRU "LES ARVELETS" 2023

- 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, 100% malolactic fermentation.
- 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" 2023 has a brilliant ruby colour. Its intense nose presents notes of cherry and licorice. Full-bodied and round on the palate, with licorice and silky tannins. Nice freshness on the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 15-17°

