



Louis Latour

MAISON FONDÉE EN 1797

POMMARD 1^{ER} CRU "LES RUGIENS"

- REGION Côte de Beaune
- VILLAGE Pommard
- APPELLATION Pommard Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 40 ans
- SOIL Limestone and Clay
- AVERAGE YIELD 40hl/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. « Les Rugiens » got its name from the colour of the ground of the vineyard: the clay soils are red and the vineyard is covered by a layer of iron ore.

Wine tasting

- TASTING NOTE The wine has a very concentrated bouquet of red fruits and of spices with undertones of musk. Once on the palate it is round, complex and robust.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

