



Louis Latour

MAISON FONDÉE EN 1797

POMMARD

2005

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Pommard is for many, the most familiar Burgundy appellation. The village itself lies approximately four kilometres south of Beaune, and the total appellation is fairly extensive, covering 300 hectares, flanking a narrow valley which leads back into the Côte d'Or hinterland. The wines of Pommard are quite different from those of the neighbouring villages. They tend to be deeper and more concentrated than Beaune or Volnay wines and have a sumptuous perfume and bite without being too tannic. This wine requires a number of years to reveal itself.

Wine tasting

- TASTING NOTE A racy, typical Pommard loyal to its terroir, this wine seduces us with its vegetable aromas reminiscent of elderberry and walnut tree leaves. Light menthol comes to the forth with this very full, potent, ample yet refreshing wine. A tannic wine with balanced acidity. A two to three year old wait will allow for perfect evolution. Tasted January 2007
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 14-15°

