



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD

2008

- 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 medium ruby colour, our Pommard 2008 reveals an intense bouquet of dark red summer fruits. Medium bodied, with balanced tannin and acidity, this is a broad, blackberry and black cherry wine, with firm structure and ripe fruit concentration.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses.
- SERVING TEMPERATURE 14-15°

### *Press review*

Pommard 2008 - Wine Spectator - February 2011 - 88/100

