Louis Latour

MAISON FONDÉE EN 1797

POMMARD
2022

- **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, 100% malolactic fermentation.
- **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** With its ruby colour, our Pommard 2022 has a bouquet of ripe red fruit. It is round and fresh on the palate. It reveals cherry aromas and elegant tannins. Long-lasting on the palate.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Duck confit - beef "Bourguignon" - mature cheeses.
- **SERVING TEMPERATURE** 14-15°

Press review

Pommard 2022 - Wine Spectator - 90/100