Louis Latour

MAISON FONDÉE EN 1797

Volnay 1er Cru "En Chevret"
2005

- **Region** Côte de Beaune
- **Village** Volnay
- **Appellation** Volnay Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 25 years
- **Soil** Clay and limestone.
- **Average yield** 35 hl/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

This wine originates in the village of Volnay, south of Beaune and neighbour to Pommard. The "En Chevret" parcel of vines is located below the main road, just under the "Caillerets" parcel at the border of the village of Meursault. The easterly exposition and the specific terroir of this single vineyard gives an elegant wine at each vintage.

Wine tasting

- **Tasting Note** Light liquorice notes combine with aromas of blackberry, plum, and quetsche. Once on the palate this wine will fascinate with its complexity and noble tannins. A cellaring wine that will reveal its true nature after five to seven years. Tasted January 2007
- **Cellaring Potential** 7-15 years
- **Food Pairing** Veal with cream and morels - game - mature cheeses.
- **Serving temperature** 15-17°

Press review

Volnay 1er Cru "En Chevret" 2005 - Jancis Robinson - January 2007 - 15/20

Volnay 1er Cru "En Chevret" 2005 - Wine Spectator - October 2007 - 92/100 - The Top 100