Louis Latour

MAISON FONDÉE EN 1797

Volnay 1er Cru "En Chevret"
2006

- **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** The nose exhales delicate aromas of ripe red summer fruit. The wine is full-bodied with supple tannins. The flavours keeps going back, it lingers deliciously in your mouth. It will reach its peak in 1 to 2 years. Tasted in May 2008.
- **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" 2006 - Burghound.com - April 2008 - 91/100

Volnay 1er Cru "En Chevret" 2006 - Jancis Robinson - February 2008 - 16/20