



# Louis Latour

MAISON FONDÉE EN 1797

## VOLNAY 1ER CRU "EN CHEVRET" 2010

- REGION Côte de Beaune
- APPELLATION Volnay Premier Cru
- VILLAGE Volnay
- 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 give us an elegant wine at each vintage.

### *Wine tasting*

- TASTING NOTE The Volnay 1er Cru "En Chevret" 2010 has a lovely, intense ruby red colour. The nose is clean and powerful with aromas of ripe fruits, liquorice and pear. The tannins are very present but they are nicely harmonious. This wine demonstrates a pleasant tension and minty notes on the finish.
- 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" 2010 - Wine Spectator - October 2013 - 92/100
- Volnay 1er Cru "En Chevret" 2010 - Decanter - March 2013 - 16.75/20 (89/100)
- Volnay 1er Cru "En Chevret" 2010 - Wine Enthusiast - November 2012 - 89/100
- Volnay 1er Cru "En Chevret" 2010 - Jancis Robinson - January 2012 - 16.5/20

