



Louis Latour

MAISON FONDÉE EN 1797

VOLNAY 1ER CRU "EN CHEVRET" 2020

- 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, 100% malolactic fermentation
- 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 Our Volnay "En Chevret" 2020 has a deep ruby color. Its nose reveals notes of black cherry, undergrowth and coffee. Its round mouth shows aromas of liquorice with a slightly woody finish. It is an elegant wine with supple tannins.
- 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" 2020 - James Suckling - 95/100 pts
- Volnay 1er Cru "En Chevret" 2020 - The Wine Advocate - January 2023 - 90/100
- Volnay 1er Cru "En Chevret" 2020 - Wine Enthusiast - 95/100
- Volnay 1er Cru "En Chevret" 2020 - Wine Spectator - USA - October 2022 - 92/100

