



# Louis Latour

MAISON FONDÉE EN 1797

VOLNAY

2006

- REGION Côte de Beaune
- VILLAGE Volnay
- APPELLATION Volnay
- GRAPE VARIETY Pinot Noir

## *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Bathonian limestone and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

## *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

## *Description*

This picturesque village nestles high above the Burgundian plain on a small knoll just a few hundred yards away from its neighbour Pommard. From the small square outside the 14th century church which dominates the village one can see the entire Burgundian plain and, on clear days, even as far as snow-capped Mont Blanc.

## *Wine tasting*

- TASTING NOTE This wine is elegant and well-structured with delicate red and black forest fruit flavours and a slightly floral bouquet said to resemble violets. A full body and tannic grip. An old-school traditional-style Burgundy.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Suckling pig - knuckle of veal - mature cheeses.
- SERVING TEMPERATURE 14-15°

## *Press review*

Volnay 2006 - Wine Spectator - 2009 - 88/100

