Louis Latour

MAISON FONDÉE EN 1797

VOLNAY
2010

- **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** Intense ruby red, our 2010 Volnay is characterised by a clean nose of small red fruits and earthiness with a discreet hint of vanilla. The finish is persistant with a liquorice touch.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Suckling pig - knuckle of veal veal - mature cheeses.
- **SERVING TEMPERATURE** 14-15°