Louis Latour

MAISON FONDÉE EN 1797

VOLNAY
2015

- **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** The Volnay 2015 offers a beautiful garnet color and its complex and licorice nose reveals blackcurrant and woody aromas. The mouth gives notes of licorice and mocha with sweet tannins. An ample and delicate wine.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Suckling pig - knuckle of veal veal - mature cheeses.
- **SERVING TEMPERATURE** 14-15°