



## Pommard Louis Latour

### Description

- Pommard is for many, the most familiar Burgundy appellation. The village itself lies approximately four kilometres south of Beaune, and the total appellation is fairly extensive, covering 300 hectares, flanking a narrow valley which leads back into the Côte d'Or hinterland. The wines of Pommard are quite different from those of the neighbouring villages. They tend to be deeper and more concentrated than Beaune or Volnay wines and have a sumptuous perfume and bite without being too tannic. This wine requires a number of years to reveal itself.

### Vinification & Ageing

- Fermentation

Traditional in open vats, 100% malolactic fermentation.

- Ageing

10 to 12 months ageing in oak barrels, 15% new.

- Barrels

Louis Latour cooperage, French oak, medium toasted.

### Wine tasting

- Tasting Note

Our Pommard 2021 has a deep ruby red color. Its nose offers notes of mocha, clove and undergrowth. Its mouth, ample and round, reveals aromas of blackcurrant and silky tannins.

- Food Pairing

Duck confit - beef "Bourguignon" - mature cheeses.

- Region Côte de Beaune

- Village Pommard

- Appellation Pommard

- Grape variety Pinot Noir