

Souis Latour Agencies

Volnay Premier Cru En Chevret Louis Latour

Vintage 2010
Country of Origin France

Region Côte de Beaune

Grape varieties Pinot Noir

Wine description

The premier cru vineyard of Volnay En Chevret lies mid-slope, in the same band of soil where the acclaimed Clos des Chênes, Caillerets, and Chapansin lie, the Southern end of the Volnay appellation. This area is where the best premier crus of the appellation are located, in rocky soils that are high in iron content, with less limestone and chalk than in other parts of the appellation. The resulting wines are sturdier, with more concentration and structure.

Tasting note

Deep dark red in colour this Volnay 1er Cru has a complex bouquet of cassis, spice and vanilla. On tasting, it is fleshy and clean with mellow tannins. Cassis and liquorice come through on the finish.

Vineyard information

Average vine age 25 years old

Soil composition Clay and Limestone

Average yield (hl/ha) 30 hl/ha

Harvest type Hand picked Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Traditional in open vats

Maturation vessel French oak, Louis Latour Cooperage

(35% new)

Maturation time 10 to 12 months

Finning/clarification No Filtration Yes

Wine Analysis

Alcohol by volume 13.5%

