



Bin No:
02612

Wine: Volnay en Chevret 2013 Vt

Country: France

Region: Cote de Beaune

Village: Bourgogne

Appellation: Bourgogne

Producer: Maison Latour

Vintage: 2013 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still
Vegetarian - Vegan - Organic
Sustainable environmental management

Body Value: C (A is light, E is full bodied)

Allergens: contains sulphites

abv: 13.0% - bottle size: 75cl



Tasting Note:

A delicious red Burgundy. Elegant aromas of cherry, blackberry and violets are followed by a medium bodied palate with structured yet elegant tannins and crispish acidity. Rounded berry fruits and hint of smoke are found on the palate. The finish is long and elegant.

Winery information:

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy.

The village of Volnay sits high above the Burgundian plain just a stones throw away from its neighbour Pommard. From the village square its possible to look across the region as far as the snow capped Mont Blanc. The wines are elegant and well-structured with delicate red and black fruits of the forest flavours and a floral bouquet said to resemble violets.

The soil in the vineyards of Cote de Beaune is of Bathonian limestone and Clay, producing wines that combine finesse, aromatic richness and structure.

*The average age of the vines are 30 years with an average yield of 40 hl/ha.
Harvested by hand. Louis Latour*

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in oak barrels.
Cellaring Potential 5 - 8 years*

Food Recommendation:

*Serving temperature 13 - 15°
Grilled meat - mature cheeses*

