

DOMAINE LATOUR-GIRAUD

POMMARD CUVÉE CARMEN

Pommard

ABOUT DOMAINE LATOUR-GIRAUD: The Latour family has been established on the Route Nationale in Meursault for many generations. In 1958 the Latours merged with the estate of the Guiraud family to form the current configuration. Focused primarily in Meursault, the estate owns an impressive range of villages and premier cru vineyards between 25 and 50+ years old including the largest parcel of Meursault Genevrières. They also own a parcel in Puligny Montrachet Champs Canet and red vineyards in Pommard, Volnay and Meursault Caillerets. Since the 1990s, with the arrival of the articulate and perfectionist winemaker, Jean-Pierre Latour, the estate has undergone what the Review des Vins de France has called a true cultural revolution. In a major commitment to improving quality, the estate adopted organic agricultural practices and reduced yields to 25-35 hectoliters per hectare. Investments were made in new pneumatic presses, crusher-destemmers and temperature controlled stainless steel fermenting tanks. For the white wines, Jean-Pierre ferments only free run juice with wild, natural yeasts. The village wines are aged in 20% new barrels and the premier cru 25% new barrels. The wines are kept on their lies an appropriate time to balance texture and acidity and racking is kept to a minimum. The whites are fined, but not filtered, and bottled by hand. Unlike many producers who bottle all their wines at once, Jean-Pierre carefully monitors each wine and bottles at the optimal time over a 6 month period.

Jean-Pierre's whites are classic Burgundies intense and concentrated, stylish and powerful, layered and balanced. They combine lemon, pear, quince and citrus fruits and hints of spice, smoke and toast with the characteristic mineral qualities of the soil. At the same time, they are lean and dry, focused and true to their appellation and vineyard site. He is now regarded as one of the top echelon of producers of white Burgundy. Please see reviews in Steve Tanzer (Vinous) and Burghound. Jean-Pierre's reds are all destemmed and go through cold maceration for 5 days. Elevage is in barrel (25% new) on the lies for one year. Racking is done just before hand bottling with no fining or filtering. As a group, Jean-Pierre's reds are very forward and appealing. They are juicy and expressive, saturated with loads of sweet, ripe, red and black fruits backed by lush, round tannins.

STYLE & TYPE: Red & Still

WINEMAKER: Jean-Pierre Latour

APPELLATION: Pommard

VARIETIES: Pinot Noir

VITICULTURE: 33 year old vines. a blend of 2 Pommard vineyards, one on the north slope and one on the south slope

SOIL: limestone and some clay

VINIFICATION: Fermented in barrel Bertrange and Vosges oak

AVAILABLE SIZES (L): 0.750

