



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBOLLE-MUSIGNY 1ER CRU

- REGION Côte de Nuits
- VILLAGE Chambolle-Musigny
- APPELLATION Chambolle-Musigny Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The 180 hectares of vines in the tiny village of Chambolle-Musigny are a soft interlude amongst the great vineyards of the Côte de Nuits, a moment of finesse before the masculine wines from Vougeot, Morey-Saint-Denis, and Gevrey-Chambertin. Chambolle-Musigny is one of the smallest Côte d'Or appellations and produces mostly red wines. Chambolle-Musigny has 24 Premier Cru vineyards in addition to its famous Grand Crus of Bonnes Mares and Musigny. The limestone soil is renowned for producing wines that are delicately scented and very elegant.

### *Wine tasting*

- TASTING NOTE The limestone soil is renowned for producing wines that are delicately scented with a floral bouquet and small red forest fruits. The palate is silky and fruity and the finish is smooth.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat with gravy - mature cheeses
- SERVING TEMPERATURE 15-17°

