



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLLE-MUSIGNY 1^{ER} CRU "LES CHARMES" 2013

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

The Vine

- AVERAGE VINE AGE 35 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 150 hectares of vines in the tiny village of Chambolle-Musigny are a soft interlude amongst the great vineyards of the Côte de Nuits. Chambolle-Musigny has 24 Premier Cru vineyards and it is "Les Amoureuses" and "Les Charmes" that are generally the most renowned. The poor limestone soil is well known for producing wines that are delicately scented. The Burgundian term "Les Charmes" refers either to an uncultivated plateau with little vegetation or the existence of wooded land covered by Hornbeam. In this case it refers to the former because Chambolle-Musigny "Les Charmes" is located beneath "Les Grandes Mûrs" that has long been an uncultivated field.

Wine tasting

- TASTING NOTE This Chambolle-Musigny Premier Cru "Les Charmes" 2013 reveals a deep grenat color and flavors of cherry, vanilla and moka on the nose. The mouth is very long and velvety. Blackberries aromas mingle with spicy notes and it has a persistent finish with beautiful tannins.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck and truffle parmentier - woodcock salmi - wild boar and cranberries - capon - Brillat-Savarin cheese.
- SERVING TEMPERATURE 15-17°

