



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBOLLE-MUSIGNY

1996

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% 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. The limestone soil is renowned for producing wines that are delicately scented and very elegant.

### *Wine tasting*

- TASTING NOTE This is superbly round with exquisite balance. The acidity from the 1996 vintage is revealed here but blended imperceptibly with the sound tannic structure. Hints of animal fur and mushrooms start to show through on the nose as it was allowed to breathe. A wine that after 4/5 years of cellaring will perfectly suit those delicate pinot palates.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin)
- SERVING TEMPERATURE 14-15°

