



Louis Latour

MAISON FONDÉE EN 1797

NUITS-SAINT-GEORGES 1^{ER} CRU "LES CHAIGNOTS"

- REGION Côte de Nuits
- VILLAGE Nuits-Saint-Georges
- APPELLATION Nuits-Saint-Georges Premier Cru
- 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 vinification.
- AGEING 10 to 12 months in 228 litre oak barrels.
- BARRELS 228 litre Louis Latour oak barrels

Description

Located half-way between Dijon and Beaune, Nuits-Saint-Georges gives its name to the Côte de Nuits. Nuits-Saint-Georges Premiers Crus are produced from 37 independent vineyards, all of which are quite small in size (none over 10 hectares) for a combined total of 151 hectares, approximately 50% of the vineyard surface area of the village. The Nuits-Saint-Georges "Les Chaignots" is elegant, powerful, with a good structure, which requires some years of aging to reflect the finest expressions of the Pinot Noir. The term "Chaignots" is a diminutive of the Burgundy name "châgne" and "chasne", meaning "oak" in old French.

Wine tasting

- TASTING NOTE A powerful and complex mouth - delicious aromas of black cherry, along with vanilla and smoked notes and a hint of spice. This wine should be cellared for 8 to 10 years.
- FOOD PAIRING Roasted leg of mutton - entrecôte with shallots - mature cheeses.
- SERVING TEMPERATURE 15-17°

