Louis Latour

MAISON FONDÉE EN 1797

Vosne-Romanée 1er Cru "Les Chaumes"
2003

- **Region** Côte de Nuits
- **Village** Vosne-Romanée
- **Appellation** Vosne-Romanée Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 38 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

Vosne-Romanée, famous over the world for its Grand Crus, also produces some Premier Crus of an outstanding quality. "Les Chaumes" is located underneath the plot of "Aux Malconsorts" on the same altitude as the village of Vosne-Romanée and North of Nuits-Saint-Georges. The iron-based soil is ideal for growing Pinot Noir. The grapes reach their maximum maturity and offers wonderfully aromatic wines. The term "Chaumes" has the same origin as "Charmes", it indicates that it was unplanted land before becoming a vineyard.

Wine tasting

- **Tasting Note** Aromas of candied black fruits with notes of musk and vanilla. Lively and very well balanced in the mouth. To keep 8/10 years.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- **Serving temperature** 15-17°