



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLLE-MUSIGNY

2004

- REGION Côte de Nuits
- VILLAGE Chambolle-Musigny
- APPELLATION 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 beautiful bright ruby colored wine is refined and elegant both on the nose and the palate. Intense red pinot fruit flavours are combined with notes of raspberry and strawberry, along with a touch of vanilla. In the mouth, this is a round and supple wine, well-balanced with mellow tannins. A noble wine that should be allowed to develop for a few years before unveiling its beauty.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- SERVING TEMPERATURE 14-15°

