



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBOLLE-MUSIGNY

### 2008

- 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 The bouquet of this « Chambolle Musigny » is full of intense aromas of liquorice and red fruit. It has beautiful roundness in the mouth and is rich and complex. You should really wait a few more years to enjoy this wine for it to reveal its true grandeur.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- SERVING TEMPERATURE 14-15°

### *Press review*

Chambolle-Musigny 2008 - Burghound.com - April 2010 - 88/100

