



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES CHAUMES" 2011

- 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 Vosne-Romanée 1erCru 'Les Chaumes' 2011 has a lovely deep ruby-red colour. On the nose it is complex with aromas of liquorice, blackcurrant and some hints of toasting. Blackcurrant is also found on the palate, accompanied by aromas of cherry and hints of pepper. This is a full-bodied wine with silky tannins and good length.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

