



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES CHAUMES" 2022

- 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 Our Vosne-Romanée 1er Cru "Chaumes" 2022 has a deep ruby color. Its intense nose offers aromas of blackcurrant and pepper. Ample and ethereal on the palate, it reveals smooth tannins accompanied by notes of blackcurrant and mocha. Very elegant.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

Vosne-Romanée 1er Cru "Les Chaumes" 2022 - Bill Nanson Burgundy Report - December 2023

