



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBOLLE-MUSIGNY 1ER CRU

2004

- REGION Côte de Nuits
- VILLAGE Chambolle-Musigny
- APPELLATION Chambolle-Musigny Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 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*

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. Chambolle-Musigny has 24 Premiers Crus vineyards in addition to its famous grand crus of Bonnes Mares and Musigny. The limestone soil is renowned for producing wines that are delicately scented and very elegant.

### *Wine tasting*

- TASTING NOTE A bouquet of violets, candied cherries with a hint of earth fills the nostrils. On the palate this plump wine possesses great elegance and finesse. It should be enjoyed with cheese and meat cooked in a sauce.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Meat with gravy - mature cheeses
- SERVING TEMPERATURE 15-17°

