Louis Latour

MAISON FONDÉE EN 1797

Chambolle-Musigny 1er Cru "Les Charmes"
2024

- **Region** Côte de Nuits
- **Village** Chambolle-Musigny
- **Appellation** Chambolle-Musigny Premier Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 35 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 150 hectares of vines in the tiny village of Chambolle-Musigny are a soft interlude amongst the great vineyards of the Côte de Nuits. Chambolle-Musigny has 24 Premier Cru vineyards and it is "Les Amoureuses" and "Les Charmes" that are generally the most renowned. The poor limestone soil is well known for producing wines that are delicately scented. The Burgundian term "Les Charmes" refers either to an uncultivated plateau with little vegetation or the existence of wooded land covered by Hornbeam. In this case it refers to the former because Chambolle-Musigny "Les Charmes" is located beneath "Les Grandes Mûrs" that has long been an uncultivated field.

Wine tasting

- **Tasting Note** With a deep ruby colour, our Chambolle-Musigny 1er Cru 'Les Charmes' 2024 reveals a nose with aromas of vanilla, liquorice and coconut. Its palate, both fresh and generous, is enhanced by hints of red cherry, offering silky tannins and a beautiful lingering finish.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck and truffle parmentier - woodcock salmi - wild boar and cranberries - capon - Brillat-Savarin cheese.
- **Serving temperature** 15-17°