



# Louis Latour

MAISON FONDÉE EN 1797

## CHAMBOLLE-MUSIGNY 1<sup>ER</sup> CRU "LES CHATELOTS"

- 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*

Chambolle-Musigny is one of the smaller appellations of the Côte de Nuits, and apart from a 1.6 hectare plot of Chardonnay in Musigny, exclusively produces red wines. In addition to the Grand Crus of Bonnes-Mares and Musigny there are 24 Premier Cru vineyards. The name Les Chatelots refers here to the Latin word castellum meaning water tower and refers to the water retaining properties of this site's soils when the Grône floods. The limestone soil is renowned for producing wines that are delicately scented and well-balanced.

### *Wine tasting*

- TASTING NOTE Deep garnet in color, this Côte-de-Nuits classic has a very distinct bouquet of spiced fruits, leather and cedarwood aromas. On tasting, a wine with soft tannins and impressive fleshy structure is revealed. It is elegant, mellow and smooth with hints of cherry and promises to be a wine to be cellared for a considerable amount of time
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck and truffle parmentier - woodcock salmi - wild boar and cranberries - Brillat-Savarin cheese
- SERVING TEMPERATURE 15-17°

