Louis Latour

MAISON FONDÉE EN 1797

Chambolle-Musigny 1er Cru "Les Chatelots"
2018

- **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** Our 2018 Chambolle-Musigny Premier Cru Les Chatelots has a dark red hue with hints of garnet. Intense aromas of spice, clove, and licorice introduce a generous mouthfeel with lush tannins. Minty finish.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Duck and truffle parmentier - woodcock salmi - wild boar and cranberries - Brillat-Savarin cheese.
- **Serving temperature** 15-17°

Press review

Chambolle-Musigny 1er Cru "Les Chatelots" 2018 - Burghound.com, Allen Meadows - Spring 2020 - "Attractively stony finish"