



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLLE-MUSIGNY

2014

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 20% 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. The limestone soil is renowned for producing wines that are delicately scented and very elegant.

Wine tasting

- TASTING NOTE With a nice garnet-red colour, our Chambolle-Musigny 2014 reveals a complex nose with vanilla, clove and black currant notes. Very nice balance on the palate, fresh cherry and liquorice aromas. The wine offers a lot of freshness and elegance.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- SERVING TEMPERATURE 14-15°

Press review

Chambolle-Musigny 2014 - Wine Spectator - Web Only 2016 - 90/100
Chambolle-Musigny 2014-Wine Enthusiast- October 2016 - 90/100
Chambolle-Musigny 2014 - Burghound.com - April 2016 - 91/100 "Top Value"

