Louis Latour

MAISON FONDÉE EN 1797

Chambolle-Musigny
2016

- **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 masculin 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** Our Chambolle-Musigny 2016 shows a deep ruby red colour with garnet lights. This wine offers notes of morello cherry, licorice and coffee. In mouth, long and graceful, this wine reminds aromas of cherry and licorice. This Chambolle-Musigny harmonizes admirably silky tannins and lovely freshness on the finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- **Serving temperature** 14-15°

Press review

Chambolle-Musigny 2016 - Wine Spectator - May 2018 - 93/100
Chambolle-Musigny 2016 - Burghound.com - April 2018 - 90/100