



Louis Latour

MAISON FONDÉE EN 1797

VOSNE-ROMANÉE 1^{ER} CRU "LES CHAUMES" 2024

- **REGION** Côte de Nuits
- **VILLAGE** Vosne-Romanée
- **APPELLATION** Vosne-Romanée Premier Cru
- **GRAPE VARIETY** Pinot Noir

The Vine

- **AVERAGE VINE AGE** 30 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 38 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats, 100% malolactic fermentation.
- **AGEING** 10 to 12 months ageing in oak barrels, 40% new.
- **BARRELS** Louis Latour cooperage, French oak, medium toasted.

Description

Vosne-Romanée, famous over the world for its Grand Crus, also produces some Premier Crus of an outstanding quality. "Les Chaumes" is located underneath the plot of "Aux Malconsorts" on the same altitude as the village of Vosne-Romanée and North of Nuits-Saint-Georges. The iron-based soil is ideal for growing Pinot Noir. The grapes reach their maximum maturity and offers wonderfully aromatic wines. The term "Chaumes" has the same origin as "Charmes", it indicates that it was unplanted land before becoming a vineyard.

Wine tasting

- **TASTING NOTE** Our Vosne-Romanée 1^{er} Cru "Les Chaumes" 2024 has a beautiful ruby colour. The nose reveals aromas of mocha and spices. The palate is smooth and full-bodied, with notes of coffee and plenty of freshness. Beautifully persistent, an airy wine.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- **SERVING TEMPERATURE** 15-17°

