



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLE-MUSIGNY 1ER CRU "LES CHATELOTS" 2024

- **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 Chambolle-Musigny Premier Cru "Les Chatelots" 2024 has a pale yellow colour that heralds an elegant nose of acacia blossom and brioche, followed by a round and indulgent palate, where fresh almond and honey mingle with a beautiful length.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Duck and truffle parmentier - woodcock salmi - wild boar and cranberries - Brillat-Savarin cheese.
- **SERVING TEMPERATURE** 15-17°