



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLLE-MUSIGNY

2003

- REGION Côte de Nuits
- APPELLATION Chambolle-Musigny
- VILLAGE 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 Deep garnet in colour this Côte-de-Nuits classic has a very distinct bouquet of spiced fruits, leather and cedarwood aromas. On tasting, a wine with soft tannins and impressive fleshy structure is revealed, it is mellow and smooth with hints of cherry and promises to be a wine to be cellared for some considerable time. Tasted 20/01/05.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- SERVING TEMPERATURE 14-15°

