



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLLE-MUSIGNY

2008

- 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 The bouquet of this « Chambolle Musigny » is full of intense aromas of liquorice and red fruit. It has beautiful roundness in the mouth and is rich and complex. You should really wait a few more years to enjoy this wine for it to reveal its true grandeur.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- SERVING TEMPERATURE 14-15°

Press review

Chambolle-Musigny 2008 - Burghound.com - April 2010 - 88/100

