



# 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 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 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

