



Louis Latour

MAISON FONDÉE EN 1797

CHAMBOLE-MUSIGNY

2024

- **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 masculin 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 2023 has a deep ruby colour. The intense nose reveals cherry aromas. The palate is full and fresh, with hints of cherry and clove. Very long finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Slow-roasted lamb - capon - cheese (Reblochon, Brillat-Savarin).
- **SERVING TEMPERATURE** 14-15°