



# Louis Latour

MAISON FONDÉE EN 1797

## VOSNE-ROMANÉE 1<sup>ER</sup> CRU "LES CHAUMES" 2014

- **REGION** Côte de Nuits
- **VILLAGE** Vosne-Romanée
- **APPELLATION** Vosne-Romanée Premier Cru
- **GRAPE VARIETY** Pinot Noir

### *The Vine*

- **AVERAGE VINE AGE** 30 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 38 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*

Vosne-Romanée, famous over the world for its Grand Crus, also produces some Premier Crus of an outstanding quality. "Les Chaumes" is located underneath the plot of "Aux Malconsorts" on the same altitude as the village of Vosne-Romanée and North of Nuits-Saint-Georges. The iron-based soil is ideal for growing Pinot Noir. The grapes reach their maximum maturity and offers wonderfully aromatic wines. The term "Chaumes" has the same origin as "Charmes", it indicates that it was unplanted land before becoming a vineyard.

### *Wine tasting*

- **TASTING NOTE** Our Vosne-Romanée 1<sup>er</sup> Cru "Les Chaumes" 2014 shows a nice garnet red colour. The nose is complex and reveals blackcurrant, undergrowth and spice aromas. On the palate, a beautiful power dominates with mocha and liquorice notes. The tannins are supple and the finish is persistent.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Beef "Mironton" - rabbit with chanterelles - venison with cranberries - mature cheeses
- **SERVING TEMPERATURE** 15-17°

