



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" BLANC 1997

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The wines of Chassagne-Montrachet offer great value and timeless image. These wines command lower prices compared with those from the neighbouring appellations of Meursault and Puligny-Montrachet, and represent good value for money. The wines are bold and reminiscent of exotic fruits and Morgeot, which lies mid-slope with a south-easterly exposure, is a perfect example of this style. Morgeot lies on the border between the Côte d'Or and Saone-et-Loire regions, which was a boundary in the Gallo-Roman period. At this time this plot of land was called Morga from the Latin margo which means edge border from which today's name Morgeot is derived.

Wine tasting

- TASTING NOTE A lighter lemon green colour with an open confected fruit nose. High acidity and alcohol which balances the integrated oak flavours. This wine shows honeyed fruit with complex grilled almond and mineral nuances . The wine is still closed, however the finish lasts well.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese
- SERVING TEMPERATURE 12-14°

