Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Morgeot" Blanc 2003

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** Chassagne-Montrachet Premier Cru
- **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 are of excellent value and their image is timeless. When compared to their direct neighbours of Meursault and Puligny-Montrachet, these wines are full and very exotic in their fruitiness. Exposed to the southeast on a mid-slope, "Morgeot" is an excellent example of these wines, warm with a tropical fruitiness that is hard to match. This parcel, called "Morga" in 864, comes from the Latin "Margo" which means "edge, border". Morgeot is in fact, exactly on the departmental border between the Côte d'Or and the Saône-et-Loire, which corresponds to an ancient Gallo-Roman limit.

Wine tasting

- **Tasting Note** A touch of woodspice adds interest to the distinct ripe fruit nose of this premier cru. It is ample and rich with great intensity and lovely rich flavours of vanilla and smokey oak. This wine has great potential. Tasted 23/02/05.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Shellfish - fish - foie gras - goats cheese.
- **Serving temperature** 12-14°