



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "MORGEOT" BLANC 2004

- 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 With a noble light yellow robe this wine exhales notes of freshly baked biscuits and roasted nuts. On the palate this is a generously fatty wine crowned with buttery and caramel flavours. A wine of this quality must be left two or more years to develop before enjoying to its maximum.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese.
- SERVING TEMPERATURE 12-14°

