



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "MORGEOT" BLANC 2011

- 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 This Chassagne-Montrachet "Morgeot" Blanc 2011 offers a golden yellow colour with luminous hints of green. Discreet on the nose, floral aromas are revealed. Smooth notes of black-wood and elderberry appear. The mouth is ample and has an interesting length. On the palate, aromas of vanilla bring a saline finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese
- SERVING TEMPERATURE 12-14°

Press review

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2011 - Wine Enthusiast - October 2014 - 91/100

Chassagne-Montrachet "Morgeot" 2011 - Burghound.com - Allen Meadows (USA) - June 2013 - 91/100

