Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Morgeot" Blanc 2013

- **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** Of a pale yellow colour, our Chassagne-Montrachet premier Cru "Morgeot" 2013 has a nose of mirabelle and honey. This ample wine reveals a great freshness with almonds aromas and tension through the 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 2013 - Wine Enthusiast - October 2015 - 93/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - Wine Spectator - June 2016 - 90/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - James Suckling - June 2015 - 92/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - Burghound.com - June 2015 - 90/100