



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" BLANC 2014

- 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 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 Our Chassagne-Montrachet 1er Cru "Morgeot" 2014 shows a brilliant and pale yellow colour. The nose is intense and reveals brioche and vanilla notes, but also exotic fruits such as pineapple and mango. The mouth, round and generous, offers toasted bread and pineapple aromas. Beautiful tension on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese
- SERVING TEMPERATURE 12-14°

