



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" BLANC 2017

- 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 With a very attractive nose, our Chassagne-Montrachet 1er Cru "Morgeot" 2017 reveals melon and citrus fruit flavors, such as lemon and grapefruit. The mouth is very fresh and crisp with peach hints. Well-balanced.
- 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 2017 - Wine Enthusiast - October 2019 - 93/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2017 - Wine Spectator - June 2019 - 91/100

