



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" ROUGE

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne Montrachet Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, XX% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The Chassagne-Montrachet 1er Cru "Morgeot" parcel of vines lies mid-slope with a south-easterly exposure. "Morgeot" is in fact a hamlet of Chassagne-Montrachet. The vines have been in place since the Maizières Abbey decided to clear the land and replant the Morgeot soils in the 15th Century. Only a quarter of the appellation's premier crus are planted with Pinot Noir. The red wines of Morgeot are balanced and sometimes a little bit firm when still young but to the savvy amateur with patience, they can offer generous aromas of small red fruits and fine tannins, together creating a beautiful harmony.

### *Wine tasting*

- TASTING NOTE Cherry and blackcurrant aromas. Well-structured and balanced in the mouth. To keep for 6/8 years.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese
- SERVING TEMPERATURE 15-17°

