



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "MORGEOT" ROUGE 2006

- REGION Côte de Beaune
- APPELLATION Chassagne Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- 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

Chassagne-Montrachet 1er Cru "Morgeot" has a southeast exposure mid-slope. "Morgeot" is a hamlet of Chassagne-Montrachet. Vines have been planted here since the Abbot of Maizières decided to clear and plant the territory of Morgeot in the 15th century. Only a quarter of the Premier Cru of this appellation are planted with Pinot Noir. The red wines of Morgeot are balanced and sometimes a little firm in their youth, but patience will be greatly rewarded.

Wine tasting

- TASTING NOTE The wine develops aromas of liquorice and red summer fruit. Powerful, it is well-structured and harmonious. To be cellared 2-3 years. Tasted in May 2008.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese.
- SERVING TEMPERATURE 15-17°

Press review

Chassagne-Montrachet 1er Cru "Morgeots" rouge 2006 - Jancis Robinson - February 2008 - 17/20

