



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "MORGEOT" ROUGE 2007

- 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

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 Your eyes are instantly drawn to the intense ruby red colour of this Chassagne. Complex aromas of cassis buds, raspberries, pepper and liquorice reveal themselves on the nose. On tasting there are red fruit flavours and the tannins are still pleasantly noticeable. Lovely balance and impressive structure in the mouth produce a wine which needs more ageing before its full potential is attained.
- 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 "Morgeot" 2007 - Jamie Goode's Wineanorak - April 2010 - 89/100

