Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Morgeot" Rouge
2011

- **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** This intense and deep rubis colour is typical of the Chassagne-Montrachet 1er Cru « Morgeot » Rouge 2011. On the nose, aromas of blackcurrant marry perfectly with the finesse of the fresh fig flavors.The notes evolve into lovely aromas of liquorice. Powerful on the mouth, flavors of red fruit explode, followed by notes of sap. Tannins aromas still linger.
- **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" 2011 - Wine Enthusiast - September 2014 - 90/100