



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS 1<sup>ER</sup> CRU "CLOS DES ORMES"

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Morey Saint Denis Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

Situated between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis has no need to be jealous of its neighbours seeing that it is one of the most highly-esteemed communes of the Côte de Nuits. The parcels of Grands and Premiers Crus lie on the middle of the slope. The commune has no less than 22 Premiers Crus to its name, the most reputable of these being the "Clos des Ormes", located to the North of the appellation with a perfect Easterly exposure which allows it to benefit from the first rays of sunshine. The name "Clos des Ormes" is related to the presence of remarkable elm, trees that can reach 20-30 feet tall, but now endangered.

### *Wine tasting*

- TASTING NOTE The wine is rich and round with good structure and a charming bouquet of ripe black cherries and small black fruits.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game - red meat - mature cheeses
- SERVING TEMPERATURE 15-17°

