Louis Latour

MAISON FONDÉE EN 1797

Morey-Saint-Denis
2017

- **Region** Côte de Nuits
- **Village** Morey-Saint-Denis
- **Appellation** Morey-Saint-Denis
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Chalk 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, 20% new
- **Barrels** Louis Latour cooperage, french oak, medium toasted

Description

The village of Morey-Saint-Denis can be found just to the south of Gevrey-Chambertin and produces wines that are predominantly red - which were not distinguished from its neighbours until the strict application of the Appellation Contrôlée laws in the 1930's. The wines, on the whole, show a greater depth and concentration than those of Gevrey-Chambertin and their tannins are less forthright. They tend to be rich with lashings of red and black fruit character.

Wine tasting

- **Tasting Note** Our Morey-Saint-Denis 2017 offers a deep ruby color which reveals an intense nose combining flowers, such as violet, fruits with blackberry notes, and spices, as pepper. Its mouth is round with silky tannins. We notice a great freshness on the finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Game - red meat - mature cheeses.
- **Serving temperature** 15-16°

Press review

Morey-Saint-Denis 2017 - James Suckling - USA - February 2019 - 92/100