Louis Latour

MAISON FONDÉE EN 1797

Morey-Saint-Denis
2023

- **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. 100% malolactic fermentation.
- **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** Deep garnet-red in colour, our Morey-Saint-Denis 2023 reveals an intense nose of cassis, licorice, undergrowth and nutmeg. The palate is full-bodied, with silky tannins. Blackcurrant aromas combine with finesse on a very fresh finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Game - red meat - mature cheeses.
- **Serving temperature** 15-16°

Press review

Morey-Saint-Denis 2023 - Wine Spectator - 91/100