



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°

