



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "MORGEOT" ROUGE 2009

- REGION Côte de Beaune
- APPELLATION Chassagne Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- 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 Deep red with delicious notes of spice, chocolate and black fruits. Ample in the mouth with liquorice notes and tannins that are quite noticeable but pleasant. Tasted March 2011
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese.
- SERVING TEMPERATURE 15-17°

