Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Morgeot" Rouge 2012

- **Region** Côte de Beaune
- **Village** Chassagne-Montrachet
- **Appellation** Chassagne Montrachet Premier Cru
- **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** The Chassagne-Montrachet 1er Cru "Morgeot" 2012 has a pretty deep ruby colour. On the nose dried fruit aromas blend perfectly with those of earthiness and liquorice. In the mouth it is a powerful wine with impressive tannic structure. There are pretty cherry notes on the finish.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese.
- **Serving temperature** 15-17°

Press review

Chassagne-Montrachet 1er Cru "Morgeot" red 2012 - Tim Atkin - February 2014 - 89/100 (UK)

Chassagne-Montrachet 1er Cru "Morgeot" rouge 2012 - Jancis Robinson - January 2014 - 15.5/20