



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" ROUGE 2012

- 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 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

