



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS

2014

- REGION Côte de Nuits
- APPELLATION Morey-Saint-Denis
- VILLAGE Morey-Saint-Denis
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Chalk 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, 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 and 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 Our Morey-Saint-Denis reveals a nice ruby red colour. The nose is seducing and evokes of blackcurrant and spice, such as vanilla. On the palate, a very pleasant sensation of freshness and a beautiful roundness with silky tannins. A persistant length.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses
- SERVING TEMPERATURE 15-16°

### *Press review*

Morey-Saint-Denis 2014 - James Suckling - January 2017 - 94/100  
Morey-Saint-Denis 2014 - Wine Spectator - Web Only 2016 - 89/100  
Morey Saint Denis 2014 - Burghound.com - April 2016 - 91/100

