Louis Latour

MAISON FONDÉE EN 1797

Morey-Saint-Denis

- **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** Our Morey-Saint-Denis is a powerful wine with aromas of black fruits and lively pepper spice notes. Well balanced, in the mouth the wine displays hints of vanilla and more earthy character. Will keep very well.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Game - red meat - mature cheeses.
- **Serving temperature** 15-16°