



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" BLANC 2013

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The wines of Chassagne-Montrachet are of excellent value and their image is timeless. When compared to their direct neighbours of Meursault and Puligny-Montrachet, these wines are full and very exotic in their fruitiness. Exposed to the southeast on a mid-slope, "Morgeot" is an excellent example of these wines, warm with a tropical fruitiness that is hard to match. This parcel, called "Morga" in 864, comes from the Latin "Margo" which means "edge, border". Morgeot is in fact, exactly on the departmental border between the Côte d'Or and the Saône-et-Loire, which corresponds to an ancient Gallo-Roman limit.

### *Wine tasting*

- TASTING NOTE Of a pale yellow colour, our Chassagne-Montrachet premier Cru "Morgeot" 2013 has a nose of mirabelle and honey. This ample wine reveals a great freshness with almonds aromas and tension through the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - Wine Enthusiast - October 2015 - 93/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - Wine Spectator - June 2016 - 90/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - James Suckling - June 2015 - 92/100

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2013 - Burghound.com - June 2015 - 90/100

