Louis Latour

MAISON FONDÉE EN 1797

Chassagne-Montrachet 1er Cru "Morgeot" Rouge

2016

- **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, 35% 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** With a deep ruby red colour, our Chassagne-Montrachet 1er Cru « Morgeot » 2016 offers a lovely nose of blackberry, cinnamon and nutmeg. The mouth reveals aromas of liquorice and blackcurrant. We note a beautiful persistence.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese.
- **Serving temperature** 15-17°