



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS

2020

- REGION Côte de Nuits
- APPELLATION Morey-Saint-Denis
- VILLAGE 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 Behind the deep ruby color of our Morey-Saint-Denis 2020, we find aromas of black currant with toasty notes. Its elegant, round and silky mouthfeel reveals flavours of black currant and cocoa.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses.
- SERVING TEMPERATURE 15-16°

### *Press review*

- Morey-Saint-Denis 2020 - James Suckling - 94/100
- Morey-Saint-Denis 2020 - Burghound.com - 88/100 pts
- Morey-Saint-Denis 2020 - Wine Enthusiast - 93/100
- Morey-Saint-Denis 2020 - Wine Spectator - 93/100

