



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS

1996

- 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
- 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 The general impression for this wine was that it was still restrained on the nose but starting to show a lively pepper spice quality with a nod towards its future vegetal character. In the mouth the wine displayed great wood integration, tightly-knit tannins, hints of vanilla and more earthy character. This wine was slightly more prickly and has a lot of potential.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses
- SERVING TEMPERATURE 15-16°

