



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS 1ER CRU

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Morey-Saint-Denis Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Chalk and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% 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 Premier Cru selection made by Louis Latour for this Morey-Saint-Denis is very rigorous. The best vines only are permitted to be harvested and only if the sugar content at the time of harvest has reached the correct level.

### *Wine tasting*

- TASTING NOTE The wine is powerful and concentrated with ample dark fruit and enough acidity to balance the wine. Cellaring this wine will allow it to develop to show its full potential.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - red meat - mature cheeses
- SERVING TEMPERATURE 15-17°

