



Louis Latour

MAISON FONDÉE EN 1797

MOREY-SAINT-DENIS

2016

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION 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 - 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 Of a ruby red colour, our Morey-Saint-Denis 2016 reveals pleasant notes of undergrowth with subtle hints of liquorice and raspberry. The mouth, long and gourmet, has silky tannins. Aromas of mocha, liquorice and blackcurrant go along with a fresh finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses.
- SERVING TEMPERATURE 15-16°

