



# Louis Latour

MAISON FONDÉE EN 1797

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU "MORGEOT" BLANC 2007

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The wines of Chassagne-Montrachet are of excellent value and their image is timeless. When compared to their direct neighbours of Meursault and Puligny-Montrachet, these wines are full and very exotic in their fruitiness. Exposed to the southeast on a mid-slope, "Morgeot" is an excellent example of these wines, warm with a tropical fruitiness that is hard to match. This parcel, called "Morga" in 864, comes from the Latin "Margo" which means "edge, border". Morgeot is in fact, exactly on the departmental border between the Côte d'Or and the Saône-et-Loire, which corresponds to an ancient Gallo-Roman limit.

### *Wine tasting*

- TASTING NOTE Superb yellow color with hints of green. The fragrance of orchids and hints of vanilla emanate from the glass. Chassagne-Montrachet « Morgeot » 2007 is full and fat with beautiful power. Discreet vanilla notes on the palate. Beautiful length. Tasted June 10th, 2009.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese.
- SERVING TEMPERATURE 12-14°

