



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "MORGEOT" BLANC 2009

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- 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 offer great value and timeless image. These wines command lower prices compared with those from the neighbouring appellations of Meursault and Puligny-Montrachet, and represent good value for money. The wines are bold and reminiscent of exotic fruits and Morgeot, which lies mid-slope with a south-easterly exposure, is a perfect example of this style. Morgeot lies on the border between the Côte d'Or and Saone-et-Loire regions, which was a boundary in the Gallo-Roman period. At this time this plot of land was called Morga from the Latin margo which means edge border from which today's name Morgeot is derived.

Wine tasting

- TASTING NOTE This deep yellow Chassagne-Montrachet « Morgeot » will charm you with its clean and ample bouquet of honey and almonds. In the mouth the wine is rounded and powerful. It is still a little reserved but will age well. Tasted November 2010.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish - fish - foie gras - goats cheese
- SERVING TEMPERATURE 12-14°

Press review

Chassagne-Montrachet 1er Cru "Morgeot" rouge 2009 - The World of Fine Wine - March 2011 - 16.5/20

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2009 - Jancis Robinson - January 2011 - 15.5/20

Chassagne-Montrachet 1er Cru "Morgeot" blanc 2009 - Wine Spectator - June 2012 - 90/100

