



# Louis Latour

MAISON FONDÉE EN 1797

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

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

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay 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, XX% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

The Chassagne-Montrachet 1er Cru "Morgeot" parcel of vines lies mid-slope with a south-easterly exposure. "Morgeot" is in fact a hamlet of Chassagne-Montrachet. The vines have been in place since the Maizières Abbey decided to clear the land and replant the Morgeot soils in the 15th Century. Only a quarter of the appellation's premier crus are planted with Pinot Noir. The red wines of Morgeot are balanced and sometimes a little bit firm when still young but to the savvy amateur with patience, they can offer generous aromas of small red fruits and fine tannins, together creating a beautiful harmony.

### *Wine tasting*

- TASTING NOTE Your eyes are instantly drawn to the intense ruby red colour of this Chassagne. Complex aromas of cassis buds, raspberries, pepper and liquorice reveal themselves on the nose. On tasting there are red fruit flavours and the tannins are still pleasantly noticeable. Lovely balance and impressive structure in the mouth produce a wine which needs more ageing before its full potential is attained.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Tournedos - roasted leg of lamb - "coq au vin" - Brie cheese
- SERVING TEMPERATURE 15-17°

### *Press review*

Chassagne-Montrachet 1er Cru "Morgeot" 2007 - Jamie Goode's Wineanorak - April 2010 - 89/100

