



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS

1996

- 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 The general impression for this wine was that it was still restrained on the nose but starting to show a lively pepper spice quality with a nod towards its future vegetal character. In the mouth the wine displayed great wood integration, tightly-knit tannins, hints of vanilla and more earthy character. This wine was slightly more prickly and has a lot of potential.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses.
- SERVING TEMPERATURE 15-16°

