



# Louis Latour

MAISON FONDÉE EN 1797

## MOREY-SAINT-DENIS

2021

- REGION Côte de Nuits
- APPELLATION Morey-Saint-Denis
- VILLAGE 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. 100% malolactic fermentation.
- 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 Our Morey-Saint-Denis 2021 has a dark ruby colour and a nose with notes of coffee, blackberry and amaretto. The palate is ample and fresh revealing notes of cherry and liquorice. It has silky tannins and a beautiful persistence.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Game - red meat - mature cheeses.
- SERVING TEMPERATURE 15-16°

