

DECEMBER 11, 2023 (ONLINE ONLY)

Wine Spectator

LOUIS LATOUR 2021 VINTAGE REVIEW



Louis Latour
MAISON FONDÉE EN 1797



93 pts

**CORTON GRAND CRU
DOMAINE LATOUR**

A tightly structured red, with cherry, currant, earth and tomato leaf flavors locked in the grip of dusty tannins. Though lean and stingy today, this version's length reveals promising potential in 10 to 15 years. Best from 2027 through 2045.



92 pts

**BEAUNE VIGNES
FRANCHES
PREMIER CRU**

This red is tightly wound and austere, with black cherry and blackberry fruit encased in firm, dense tannins. Shows a solid fruit core, with a mineral element emerging on the finish, so be patient with this one. Best from 2027 through 2043.



92 pts

**POMMARD-ÉPENOTS
PREMIER CRU**

A touch earthy in aroma, this red benefited from aeration, revealing cherry, raspberry, sandalwood, earth and spice flavors. Firmly structured and on the elegant side, with fine intensity and length. Decant. Best from 2026 through 2040.



91 pts

**VOLNAY "EN CHEVRET"
PREMIER CRU**

Reserved and elegant, this red reveals cherry, black currant, violet and mineral flavors allied to a refined structure. Remains consistent and long, with a chocolate accent gracing the aftertaste. Best from 2025 through 2038.



90 pts

CHASSAGNE-MONTRACHET

A sleek red, with smoky wild herb aromas that segue to flavors of wild cherry, strawberry, sweet smoke and spices. Balanced, with serious staying power. Drink now through 2032.



90 pts

POMMARD

Tight out of the gate, this red exhibits density and tension underneath the cherry, plum, vegetal and earth notes. Solidly built, with fine intensity and length. Best from 2026 through 2038.



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CHAMBERTIN-CUVÉE
HÉRITIERS LATOUR
GRAND CRU

A broad-shouldered version, not overly powerful, yet with an athletic structure setting the stage for black cherry, blackberry, earth and oak spice flavors. Tightens up on the finish, suggesting this is holding back for the moment. Best from 2026 through 2043.



94 pts

ROMANÉE ST.-VIVANT
LES QUATRE JOURNAUX
GRAND CRU

This is opulent for the vintage, exhibiting black cherry, blackberry, mineral, sandalwood and oak spice notes, backed by a dense matrix of tannins. This is also less expressive, suggesting a grander appellation in the hierarchy, yet with a lot of latent fruit. That said, the length and persistence on the finish reveals this wine's potential. Best from 2026 through 2043.



93 pts

CHAMBOLLE-MUSIGNY
LES CHARMES
PREMIER CRU

Lush and bursting with fresh cherry, raspberry, floral and spice flavors, this red shows fine balance and harmony. Firms up, gaining precision and tension on the lingering finish. Best from 2025 through 2040.



92 pts

CHAMBOLLE-MUSIGNY

This red leans to the tart side, offering black currant, blackberry, violet and mineral flavors. Concentrated and vigorous, with a supple texture that turns chalky on the long finish. Best from 2026 through 2040.



92 pts

GEVREY-CHAMBERTIN

A rich, juicy style, this red delivers cherry, raspberry, floral and spice flavors aligned with a supple texture and refined structure. On the elegant side, yet with a hint of earth that adds robust dimension. Shows fine length. Drink now through 2032.



92 pts

NUITS-ST.-GEORGES

Deep, boasting flavors of black cherry and blackberry, this red is guided by lively acidity and a light grip of tannins. Reveals toasty oak and sweet, spicy elements, remaining silky through the lingering finish. Drink now through 2035.



92 pts

VOSNE-ROMANÉE
LES CHAUMES
PREMIER CRU

A ripe, juicy red, offering black cherry, black currant, pomegranate, floral and peppery spice flavors. Firms up on the finish, with a solid grip of grainy tannins. Best from 2026 through 2040.



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96 pts

**MONTRACHET
GRAND CRU**

Opulent in style, this white's texture borders on oily, with flavors suggesting sweet corn, lemon oil, peach, citronella, vanilla and hazelnut. Firms up as this evolves toward the lingering aftertaste, remaining long and complex. Still, this needs a bit more age to hit its stride. Best from 2025 through 2038.



95 pts

**BÂTARD-MONTRACHET
CLOS POIRIER
GRAND CRU**

A youthful white, laced with buttery lemon cake, peach, vanilla and citronella aromas and flavors. Supple and harmonious, revealing an undercurrent of seashore/iodine. The superlong finish echoes all the fruit, mineral and baking spice elements. Drink now through 2036.



94 pts

**CORTON-CHARLEMAGNE
GRAND CRU**

A racy, linear version defined by steely acidity, revealing lemon, apple, mineral and a hint of baking spices. Long, building on the finish to a chalky feel. Best from 2025 through 2035.



93 pts

**MEURSAULT-BLAGNY
CHÂTEAU DE BLAGNY
PREMIER CRU**

An intense, viscous white, showing vanilla, butterscotch, peach and clove notes. Bright and juicy, with focus that persists through the long aftertaste. Concentrated, this should develop well. Drink now through 2028.



92 pts

**MEURSAULT-GENEVRIÈRES
PREMIER CRU**

A rich, savory white, featuring peach, honey, baking spice and floral notes. Supple and harmonious, with excellent length and toasty, spice elements echoing on the aftertaste. Drink now through 2029.



92 pts

**MEURSAULT
GOUTTE D'OR
PREMIER CRU**

Velvety and interwoven with peach, ripe red apple and baking spice flavors, revealing flashes of honey and citronella as this plays out on the lingering finish. Best from 2024 through 2029.



90 pts

**CHASSAGNE-MONTRACHET
CAILLERET
PREMIER CRU**

A lean, tangy white marked by lemon, vanilla, clove and toast flavors. Tips toward the acidity in the balance, with a firm finish. Drink now through 2027.



90 pts

MEURSAULT

Though shy in aroma, this white is lush and packs peach, honey, buttered pastry and spice flavors. Round and balanced, with a kick of acidity on the lingering finish. Drink now through 2027.



90 pts

**PULIGNY-MONTRACHET
LES CHALUMEAUX
PREMIER CRU**

Subtle, featuring refreshing lime, hazelnut and pastry aromas and flavors matched to a racy structure. Delivers a deft touch of oak as this plays out on the refined finish. Drink now through 2028.