



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "CHARMES" 2015

- REGION Côte de Beaune
- VILLAGE Meursault
- APPELLATION Meursault Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Stony marl, Jurassic limestone.
- 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

Situated just south of Volnay and Pommard in the Côte de Beaune, Meursault is the most extensive southerly white wine commune of the Côte-d'Or. Surprisingly enough for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. The vineyard of Meursault "Charmes" is located just to the south of the village and is recognised to be one of the finest plots producing the Meursault appellation. The well-drained mineral soil is ideally-suited to the type of Chardonnay grown here and the resultant wine is opulent and perfumed with very ripe peach, apple, and nut flavours. A wonderful finish.

Wine tasting

- TASTING NOTE Pale yellow in colour, this Premier Cru is very charming with its rich bouquet of yellow fruits (peach, nectarine) and toast notes. The mouth is clean with aromas of yellow fruits revealed again, honey and hints of chlorophyll. This wine has beautiful length and freshness.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- SERVING TEMPERATURE 12-14°

