



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "GOUTTE D'OR" 2009

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- 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. Meursault "Goutte d'Or" is the first Premier Cru found when leaving the village in the direction of Puligny-Montrachet. The parcel of vines was given this name ('drop of gold') because of the quantity of flint in the soil. These flints have both the shape and colour of 'drops of gold'. Entirely like the drops of wine which this land produces! The wine itself is as one would expect it to be with a powerful nose and rich palate. The wine preferred by Thomas Jefferson.

### *Wine tasting*

- TASTING NOTE Pale yellow, with rich, floral and lightly buttered aromas. Round and muscat-like in the mouth with smooth oakiness. Suave and elegant.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Meursault 1er Cru "Goutte d'Or" 2009 - Wine Spectator -February 2012 - 90/100  
Meursault 1er Cru "Goutte d'Or" 2009 - Burghound.com - June 2011 - 91/100  
Meursault 1er Cru "Goutte d'Or" 2009 - Jancis Robinson - January 2011 - 15.5+/20

