



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "CHARMES" 2006

- 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. 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 The rich bouquet expresses delicate notes of vanilla and the mouth nice aromas of stone fruit. The wine will be fully enjoyed in a couple of years. Tasted in May 2008.
- 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 "Charmes" 2006 - Wine Enthusiast - October 2008 - 93/100
- Meursault 1er Cru "Charmes" 2006 - Wine Spectator - June 24th, 2008 - 88-91/100
- Meursault 1er Cru "Charmes" 2006 - Burghound.com - July 2008 - 90/100
- Meursault 1er Cru "Charmes" 2006 - Jancis Robinson - February 2008 - 15.5/20

