



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY" 2001

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

### *The Vine*

- AVERAGE VINE AGE 30 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, 35% 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 for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. An exclusive of Maison Louis Latour (monopole), the vineyards constituting the estate of the Château de Blagny are located high on the hillside overlooking Meursault and Puligny-Montrachet. Château de Blagny is the most important domaine in the commune.

### *Wine tasting*

- TASTING NOTE In the glass this wine has bright, pale gold reflections tinted with green. On the nose it has a keen intensity of aromas with subtle, vegetal undertones. On the palate it has notable acidity balanced with a full, round structure that permits tantalising glimpses of honey and minerals. It will keep very well. Tasted 22/01/03.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Rock lobster - salmon with sorrel sauce - pan-fried chanterelles - cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Meursault-Blagny 1er Cru "Château de Blagny" 2001 - Sarah Marsh MW - UK - September 2019 - Score 15

