



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY" 2024

- 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 Our Meursault 1er Cru "Château de Blagny" 2024 has a bright pale yellow colour, with a nose of yellow peach and vanilla. On the palate, the wine is full-bodied and sappy, with notes of marzipan. The finish is fresh, almost salty.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Rock lobster - salmon with sorrel sauce - pan-fried chanterelles - cheese.
- SERVING TEMPERATURE 12-14°

