



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY"

- REGION Côte de Beaune
- VILLAGE Meursault
- APPELLATION Meursault Premier Cru
- 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 enough 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 From the heights of Meursault, the Meursault Château de Blagny is a wine of true pedigree combining both power and finesse. On the palate there is explosion of aromas, anise, apple and buttery pear. Good potential for ageing.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Rock lobster - salmon with sorrel sauce - pan-fried chanterelles - cheese
- SERVING TEMPERATURE 12-14°

