



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "GENEVRIÈRES" 2001

- 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. The perfect south-easterly exposure and the rocky and stony soils contribute greatly to the remarkable finesse of which the wines of Meursault are capable. 'Genevrières' comes from 'genévrier' (juniper), a shrub with prickly needles and purple berries which enjoys the limestone soils of Burgundy. Many junipers were replaced by vines, hence the name of the juniper forms part of the name of many parcels of vines. The Meursault 1er Cru "Genevrières" is a great example of a fine Burgundy Chardonnay.

### *Wine tasting*

- TASTING NOTE An exuberant lemon-yellow appearance is echoed by vivid tropical fruit aromas and delicate hints of honey. Rich and full-bodied with medium acidity and light oak, this wine is persistent and powerful and will open gloriously with time. Tasted 28/01/03.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese
- SERVING TEMPERATURE 12-14°

