Louis Latour

MAISON FONDÉE EN 1797

Meursault 1er Cru "Genevrières"
2006

- **Region** Côte de Beaune
- **Village** Meursault
- **Appellation** Meursault Premier Cru
- **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, 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** The nose presents aromas of apricot pit accompanied by subtle notes of vanilla. An ample wine, the Meursault 1er Cru Genévrières 2006 offers a mineral finale. To be tasted now through 2011. Tasted November, 2008.
- **Cellaring Potential** 7-10 years
- **Food Pairing** Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese.
- **Serving temperature** 12-14°

Press review

Meursault 1er Cru "Genevrières" 2006 - Wine Spectator - 2009 - 88/100