Louis Latour

MAISON FONDÉE EN 1797

Meursault 1er Cru "Goutte d'Or"
2004

- **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. Meursault "Goutte d'Or" is the first Premier Cru found when leaving the village in the direction of Puligny-Montrachet. The parcel of vines was given this name ('drop of gold') because of the quantity of flint in the soil. These flints have both the shape and colour of 'drops of gold'. Entirely like the drops of wine which this land produces! The wine itself is as one would expect it to be with a powerful nose and rich palate. The wine prefered by Thomas Jefferson.

Wine tasting

- **Tasting Note** This wine with its light golden appearance will enchant you. Notes of roasted nuts, honey and dried fruits, mainly dates and figs come to the fore. Plump and well-rounded, on the palate flavours of caramelized fruits remain for a lengthy period of time. Definately a wine to let ripen for at least two years.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- **Serving temperature** 12-14°