



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "GOUTTE D'OR" 2011

- 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 preferred by Thomas Jefferson.

### *Wine tasting*

- TASTING NOTE This Meursault 1er Cru "Goutte d'Or" 2011 reveals a wonderful light golden colour. On the nose, acacia honey aromas will charm you : notes of vanilla balance perfectly with notes of toasted nut. Ample and rich on tasting, we rediscover first flavors of nut and then white flower aromas perfume the palate. Herbal aromas still linger and bring a lovely freshness on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Meursault 1er Cru "Goutte d'Or" 2011 - Wine Spectator - June 2014 - 91/100

