



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "GOUTTE D'OR" 2016

- **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** With a beautiful pale yellow colour, our Meursault Premier Cru "Goutte d'Or" 2016 reveals a delicate nose of mainly roasted notes with a touch of fresh hazelnut and white peach. On the palate, this wine offers roundness with almond paste aromas. 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" 2016 - William Kelley, Wine Advocate (USA) - January 2019 - 92/100

Meursault 1er Cru "Goutte d'Or" 2016 - Wine Spectator - November 2018 - 93/100

