



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "GOUTTE D'OR" 2018

- 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 its pale gold hue, our Meursault 1er Cru "Gouttes d'Or" 2018 reveals a complexe nose with acacia, yellow fruits and grilled almond aromas. Round and long on the palate, it shows a beautiful freshness expressing yellow peach and almond notes.
- 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" 2018 - The Wine Advocate - 90 pts  
Meursault 1er Cru "Goutte d'Or" 2018 - Burghound.com - Allen Meadows - June 2020 - 89-92/100

