



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "GOUTTE D'OR" 2022

- **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** Our Meursault 1er Cru "Goutte d'Or" 2022 has a bright pale yellow colour. The nose is floral, with notes of honeysuckle and vanilla. Full and round on the palate, with aromas of acacia honey and toasted almonds. Very nice length.
- **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" 2022 - James Suckling - 95/100

Meursault 1er Cru "Goutte d'Or" 2022 - Burghound.com - 90/100

