



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "PERRIÈRES" 2001

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- 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. Surprisingly enough for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. The vineyard of Meursault « Perrières » tends to show a soil that is thinner and stonier than many of its immediate neighbours, producing what is arguably one of the finest example of the wine from this village.

Wine tasting

- TASTING NOTE A startling straw-yellow wine. The intensity of aromas is potent and characteristic of chardonnay with vanilla, butter, caramel and oak. Fully structured with flavours of vanilla and wood that echo the nose. Intensely powerful and long-lasting, this « Perrières » is a truly great wine that will keep for a long time. Tasted 22/01/03.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese
- SERVING TEMPERATURE 12-14°

