



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "PERRIÈRES" 2003

- 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. 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 It has a remarkably complex and perfumed nose which often needs a few years longer than other Meursaults to develop. The palate is opulent and rich with peach and nut notes that is long on the finish.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese
- SERVING TEMPERATURE 12-14°

