Louis Latour

MAISON FONDÉE EN 1797

Meursault 1er Cru "Perrières"
2010

- **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 wines from this village.

Wine tasting

- **Tasting Note** Golden yellow coloured and redolent of dried fruits, honey and almonds this wine is full in the mouth with nice length and a touch of oakiness on the finish.
- **Cellaring Potential** 6-8 years
- **Food Pairing** Chicken in cream sauce - skate in browned butter - white truffle risotto - Epoisses cheese.
- **Serving temperature** 12-14°

Press review

Meursault 1er Cru "Perrières" 2010 - Wine Spectator Online - February 2013 - 90/100