



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "PERRIÈRES" 2010

- 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 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 brown butter - white truffle risotto - Epoisses cheese
- SERVING TEMPERATURE 12-14°

### *Press review*

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

