Louis Latour

MAISON FONDÉE EN 1797

Meursault 1er Cru "Poruzots"
2011

- **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

Located 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 for an appellation of this quality, no Grand Cru exists, however the high quality of the Premier Cru more than compensates for this. The ideal southerly exposure and the Jurassic limestone-based soil of the Poruzot contribute to the growing of ripe, fruity clusters. The wine has a rich, nutty, buttery, elegant bouquet followed by mouth-filling fruit flavours and a long aftertaste. "Poruzots" is the diminutive of "Porroux" meaning "stony place", which describes well the soil of this climate.

Wine tasting

- **Tasting Note** This Meursault 1er Cru « Poruzots » reveals a nose with aromas of honeysuckle and toasted almonds. In the mouth it offers a lovely freshness and one can detect notes of citrus fruits and toasted bread.
- **Cellaring Potential** 6-8 years
- **Food Pairing** Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese.
- **Serving temperature** 12-14°