



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "PORUZOTS" 2012

- 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 enough 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 well describe the soil of this climate.

### *Wine tasting*

- TASTING NOTE The Meursault 1er Cru « Poruzots » 2012 has a complex nose paired with notes of vanilla and dried fruits such as fig and banana. In the mouth it is ample with toasted almond flavours on the back-palate.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese
- SERVING TEMPERATURE 12-14°

