



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT BLANC

1997

- REGION Côte de Beaune
- APPELLATION Meursault
- VILLAGE Meursault
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL marly limestone
- AVERAGE YIELD 45 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, 15% 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. The perfect south-easterly exposure and the stony, marl soil contribute greatly to the remarkable finesse of which the wines of Meursault are capable. Typical Meursault tend to be very full, mellow wines and mature somewhat sooner than the wines from the neighbouring communes of Puligny and Chassagne.

### *Wine tasting*

- TASTING NOTE The Meursault has a pale lemon colour with green tints, the nose is creamy with some buttery and confectioned fruit notes. On the palate the wine has good high acidity that balances the toasty oak flavours. Although still quite young the fruit is both round and smooth.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Prawn cocktail avocado - grilled sea bass - stew of veal in a cream sauce - Beaufort cheese
- SERVING TEMPERATURE 12-14°

