



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT BLANC

2004

- 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 A delightful golden colour, this wine has subtle notes of green apples and pears. On the palate it reveals a citrus fruit and lemony character, with delicate notes of white fruits. One must wait at least two years for the wine to reach its full potential.
- 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°

