



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT BLANC 2005

- REGION Côte de Beaune
- VILLAGE Meursault
- APPELLATION 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 lively wine with a lot of potential, forthright. Very pleasant citric aromas reminding us of lemony tangy summer flavors, yet has a slight fresh cut green grass and forest canopy hint. Will open up more as it evolves. Wait two to three years. Tasted January 2007
- 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°

### *Press review*

Meursault 2005 - Philly.com - September 26th 2010 - "Luminously golden wine"  
Meursault 2005 - TheFineWineTimes.com - February 11th, 2010 - "Fine and buttery"  
Meursault 2005 - Wine Spectator - August 2007 - 89/100

