



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT BLANC

2007

- 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 The pale greenish gold color is clear and bright. On the nose, delicate scents of acacia flowers and honey are released. On the palate, this wine is full and fresh. The floral and mineral notes are enhanced by green almond flavors. A powerful and fat wine with very beautiful length. Tasted June 10th, 2009.
- 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 2007 - Burghound.com - July 2009 - 86-89/100

Meursault 2005 - Burghound.com - July 2007 - 86-89/100

