



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT BLANC

2014

- 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 Our Meursault Blanc 2014 offers a nice pale yellow colour. The nose is complex, with citrus and candied lemon notes and aromas of fresh butter and toasted bread. On the palate, it is well-balanced and reveals fresh hazelnut flavours. A nice mineral tension on the finish.
- 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 2014 - Wine Spectator - November 2016 - 90/100
Meursault 2014 - Wine Enthusiast - October 2016 - 90/100
Meursault 2014 - Burghound.com - June 2016 - 89/100

