Louis Latour

MAISON FONDÉE EN 1797

Meursault Blanc
2019

- **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** With its pale yellow color, our Meursault Blanc 2019 reveals yellow fruit aromas and hints of brioche. Ample and round, it expresses almond and vanilla notes with a nice mineral 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 Blanc 2019 - James Suckling - July 2021 - 93 pts