



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHARMES" 2005

- REGION Côte de Beaune
- VILLAGE Meursault
- APPELLATION Meursault Premier Cru
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Stony marl, Jurassic limestone.
- AVERAGE YIELD 40 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, 50% 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. Surprisingly enough for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. The vineyard of Meursault "Charmes" is located just to the south of the village and is recognised to be one of the finest plots producing the Meursault appellation. The well-drained mineral soil is ideally-suited to the type of Chardonnay grown here and the resultant wine is opulent and perfumed with very ripe peach, apple, and nut flavours. A wonderful finish.

### *Wine tasting*

- TASTING NOTE A complexly full gamut endowed wine with fresh picked green coffee bean aromas, a woody hint, cherry blossom notes, as well as fruitier notes, white ones; green pear. A length and quality that will evolve divinely in five to ten years. Tasted January 2007
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

Meursault 1er Cru "Charmes" 2005 - Wine Spectator - August 2007 - 89/100  
Meursault 1er Cru "Charmes" 2005 - Burghound.com - July 2007 - 90/100  
Meursault 1er Cru "Charmes" 2005 - Jancis Robinson - January 2007 - 16/20

