



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY" 2003

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

The Vine

- AVERAGE VINE AGE 30 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, 35% 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 for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. An exclusive of Maison Louis Latour (monopole), the vineyards constituting the estate of the Château de Blagny are located high on the hillside overlooking Meursault and Puligny-Montrachet. Château de Blagny is the most important domaine in the commune.

Wine tasting

- TASTING NOTE A clean clear-yellow wine in the glass, this Meursault premier cru has a delicate bouquet of tropical fruits married together with some gamey notes. On tasting a rounded wine demonstrating exceptional finesse is revealed with almond and mineral flavours. This wine has great potential for those restrained enough to cellar it. Tasted 08/02/05.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Rock lobster - salmon with sorrel sauce - pan-fried chanterelles - cheese.
- SERVING TEMPERATURE 12-14°

Press review

Meursault-Blagny 1er Cru "Château de Blagny" 2003 - Sarah Marsh MW - UK - September 2019 - Score 16.75

Meursault 1er Cru "Château de Blagny" 2003 - Wine Advocate - April 29th, 2005 - 88/100

