



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "GOUTTE D'OR" 2007

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- 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. Meursault "Goutte d'Or" is the first Premier Cru found when leaving the village in the direction of Puligny-Montrachet. The parcel of vines was given this name ('drop of gold') because of the quantity of flint in the soil. These flints have both the shape and colour of 'drops of gold'. Entirely like the drops of wine which this land produces! The wine itself is as one would expect it to be with a powerful nose and rich palate. The wine preferred by Thomas Jefferson.

Wine tasting

- TASTING NOTE Light yellow in color with beautiful aromatic intensity, Meursault « Goutte d'Or » 2007 unveils white fruits with toasted notes and almonds. The mouth is full and fat. A big wine with delicious flavors of dried fruits and honey. Tasted June 10th, 2009.
- 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 "Goutte d'Or" 2007 - Decanter magazine - December 2009 - 4 stars
Meursault 1er Cru "Goutte d'Or" 2007 -Burghound.com- July 2009- 91/100

