

Maison Louis Latour: Tasting The Soul Of Burgundy's Iconic White Wines

From Meursault to Corton-Charlemagne, Louis Latour's white Burgundies show how terroir, tradition and in-house craft shape some of Burgundy's greatest Chardonnays.



One of Louis Latour's vineyards in Burgundy. Latour is one of the largest vineyard owner in Burgundy

Explore Burgundy's most iconic white wines through the lens of Maison Louis Latour—where heritage, terroir, and craft converge in every elegant, age-worthy bottle. Below is a brief background on some of the domain's leading expressions, along with detailed tasting notes.

Maison Louis Latour is one of Burgundy's most storied and respected wine estates. Founded in 1797 and family-owned for over eleven generations, the house has become a benchmark for fine Chardonnay, with extensive holdings in the Côte de Beaune and Côte de Nuits—including prized parcels in Corton-Charlemagne and Chambertin.

Its wines embody both tradition and innovation, with oak barrels crafted in-house since 1898 and a long-standing commitment to sustainable viticulture. This guide explores several of Louis Latour's most celebrated white Burgundies, highlighting the distinctive terroirs, winemaking techniques, and the nuanced, layered profiles that make these wines world-class.

Louis Latour owns over 50 hectares/125 acres) of vineyards, including many with Premier Cru and Grand Cru designations. While known for its classic expressions of Chardonnay and Pinot Noir, the house is also notable for pioneering Burgundian varietals in the Ardèche and Var regions in southern France.

Louis Latour Meursault 2023 (Village)

This wine is produced in the Meursault AOC, in Burgundy's Côte de Beaune, from shallow soils of marl and limestone-rich clay, with excellent drainage and mineral content. The vineyards are situated at elevations of 750 to 1,200 feet with East- and Southeast-facing slopes for optimal morning sun exposure.

The wine is crafted from manually harvested, 100% Chardonnay grapes using traditional Burgundian vinification in open vats and temperature-controlled fermentation. It is aged for 8–10 months in French oak barrels, 20% of which are new, coopered by Louis Latour. It undergoes 100% malolactic fermentation, softening acidity and enhancing texture.

It features a classic Meursault nose of ripe pear, hazelnut, white peach, and floral hints of acacia, accompanied by subtle vanilla and almond notes from gentle oak aging.

It's broad and flavorful on the palate, showcasing flavors of baked apple, lemon curd, brioche, a touch of toasted bread, a touch of minerality, and subtle spice notes. The brisk acidity keeps the wine fresh, enhancing its fruit notes despite its richness.

The finish is long and rounded, with lingering notes of buttered toast, wet stone minerality, and citrus zest. Drink between 2024 and 2029.

Louis Latour Meursault-Blagny Premier Cru, Château de Blagny, 2023

The wine is produced from Blagny, a Premier Cru climat situated between Meursault and Puligny-Montrachet. This is a "monopole" vineyard owned entirely by Latour. The soils, located at elevations of 1,200 feet, are characterized by shallow Jurassic limestone and marl, with a higher clay content than the lower slopes.

The combination of 30–40-year-old vines, the soil's high clay content, and the site's cooler microclimate results in a concentrated Chardonnay with refined acidity and distinctive minerality.

The wine is crafted from hand-picked, 100% Chardonnay grapes, fermented in oak barrels using natural yeasts. It is aged for 10–12 months in 100% French oak barrels from Latour's cooperage, 30% of which are new.

Regular bâtonnage (lees stirring) along with 100% malolactic fermentation enhances mouthfeel and complexity.

On the nose, the wine is more refined and elegant than a village Meursault, featuring aromas of toasted hazelnut, white flowers, citrus zest, and toasted brioche, along with a wet stone/flinty minerality and beeswax.

It is rich and structured on the palate with brisk acidity and a nuanced, layered complexity showcasing flavors of lemon zest, almond, and a mineral core of chalk and crushed oyster shell, along with well-integrated seasoned oak notes.

The finish is long and creamy, with a subtle saline minerality and lingering notes of grapefruit, marzipan, and a touch of light smoke. Drink between 2025 and 2032.

Louis Latour Pouilly-Fuissé Premier Cru 2023

The wine is produced in Southern Burgundy's Mâconnais region from vineyards that were recently granted Premier Cru status. The soils are a mix of limestone-rich marl, clay-limestone, and ancient marine sediment at elevations between 750 and 1,300 feet. The East and Southeast-facing slopes optimize ripening and retain acidity while the soils produce minerally laden wines.

It is crafted from hand-picked, 100% Chardonnay grapes and fermented in a combination of stainless steel and French oak barrels using natural yeasts. It is aged for 8–10 months in French oak barrels, roughly 25% of which are new. The wine undergoes moderate bâtonnage and malolactic fermentation to enhance texture and aromatic complexity and to soften acidity.

The wine is elegant and refined on the nose, featuring aromas of white peach, citrus blossom, almond, hints of baking spice, and wet limestone minerality.

It is silky and structured on the palate, showcasing flavors of lemon curd, ripe pear, toasted hazelnut, and a distinctive chalky minerality. The notes of seasoned oak are well integrated and subtle.

The finish is long and elegant, with lingering notes of crushed limestone, citrus zest, and a faint savory element. Drink from 2024 to 2030.

Louis Latour Corton-Charlemagne Grand Cru 2023

The wine is produced from Corton-Charlemagne Grand Cru AOC, located on Burgundy's iconic Hill of Corton, between Aloxe-Corton and Pernand-Vergelesses, in the northern Côte de Beaune.

The soils are composed of ancient Jurassic-age Oolitic limestone and white marl at elevations of 900 to 1,100 feet. The excellent drainage makes this site among the coolest Grand Cru white sites, while the Southwest-facing orientation maximizes afternoon sunlight. These two features promote ripening while preserving acidity.

The wine is produced from hand-picked 100% Chardonnay, from old vines averaging 30+ years. It is vinified in 100% French oak barrels, using natural yeasts, and undergoes 100% malolactic fermentation. It is aged for 10–12 months in 100% new French oak barrels made in Latour's cooperage. The wine receives frequent bâtonnage, contributing richness and weight. It undergoes a light fining and is bottled unfiltered to preserve character.

The wine presents a complex and layered nose of grilled almond, gunflint, lemon zest, white truffle, and acacia honey, with subtle notes of smoked hazelnut and marzipan.

It is rich and powerful on the palate, showcasing flavors of grapefruit, roasted chestnut, lime, and a pronounced minerality of crushed oyster shell. The seasoned oak is well integrated, providing structure without overshadowing the fruit notes.

The finish is exceptionally long and minerally, with lingering notes of citrus pith, beeswax, and chalk. This is a classic white Burgundy of incredible depth and aging potential. Drink from 2025 to 2040.

Maison Louis Latour's white Burgundies are more than wines—they're expressions of history, craftsmanship, and place. From the mineral intensity of Corton-Charlemagne to the richness of Meursault and the elegance of Pouilly-Fuissé, each bottle offers a unique dialogue between terroir and tradition. Whether you're new to Burgundy or deepening your cellar, Latour's wines offer a masterclass in finesse, longevity, and the timeless beauty of Chardonnay.