



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU BLANC 2003

- 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*

Located 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. Meursault comes from the word "Marsault", a variety of robust willow broadleaf valued for its rich tannin bark and wood resistant to weathering. Our Meursault 1er Cru is aged in handcrafted oak barrels made at our own cooperage. The wood helps to bring out the richness and the opulence of the wine.

### *Wine tasting*

- TASTING NOTE This wine has an attractive yellow colour with golden highlights and reveals a pretty nose of candied fruits. In the mouth we are impressed by its round and generous body; it is fat and rich and coats the palate whilst showing a lovely length in the mouth.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Chicken in cream sauce - fish - shellfish - mature cheeses
- SERVING TEMPERATURE 12-14°

