



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHARMES" 1997

- 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 strain 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 Bright lemon with green hints. The nose is open and full, with vanilla and tropical fruits. Fine balanced palate with good fruits complemented by a smokey and nutty finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese
- SERVING TEMPERATURE 12-14°

