Louis Latour

MAISON FONDÉE EN 1797

Meursault 1er Cru "Charmes"
2014

- **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 then 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 type 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** Our Meursault 1er Cru "Charmes" 2014 shows a nice pale yellow colour. The nose is intense with yellow peach and brioche notes. The mouth is ample and offers almond, toasted bread and pineapple aromas. Beautiful mineral finish.
- **Cellaring Potential** 5-7 years
- **Food Pairing** Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- **Serving temperature** 12-14°

Press review

Meursault Charmes 2014 - Wine Spectator (USA) - December 2016 - 92/100