



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CUVÉE LOPPIN" - HOSPICES DE BEAUNE 2012

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- GRAPE VARIETY Chardonnay

### *The Vine*

- 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
- BARRELS Hospices de Beaune barrels



### *Description*

The Loppin family, several of whose members have made donations to the Hôtel-Dieu and the Hospice de la Charité over the years, played an early role in the history of the Hospices de Beaune. In 1656, Jehan Loppin, Archdeacon, received Queen Christine of Sweden in front of the Collégiale Notre-Dame de Beaune. Two years later, he delivered a speech in the presence of Queen Mother Anne of Austria and her son, King Louis XIV. The Confrérie du Saint-Esprit book at the Hôtel-Dieu keeps a souvenir of this visit.

Half of this Cuvée comes from the Premier Cru "Les Cras", and the other half from a village vineyard, "Les Criots". The quantity of wine available will be limited for several years, following the uprooting of vines from "Les Criots".

### *Wine tasting*

- TASTING NOTE The nose is full with aromas of white flowers and fresh almonds. In the mouth it is generous and balanced with lovely length and a mineral finish.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Chicken in cream sauc, skate in browned butter, white truffle risotto, Epoisses cheese.
- SERVING TEMPERATURE 12-14°