



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "GENEVRIÈRES" 2022

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- 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. The perfect south-easterly exposure and the rocky, stony soils contribute greatly to the remarkable finesse of which the wines of Meursault are capable. 'Genevrières' comes from 'genévrier' (juniper), a shrub with prickly needles and purple berries which enjoys the limestone soils of Burgundy. Many junipers were replaced by vines, hence the name of the juniper forms part of the name of many parcels of vines. The Meursault 1er Cru "Genevrières" is a great example of a fine Burgundy Chardonnay.

Wine tasting

- TASTING NOTE Our Meursault 1er Cru "Genevrières" 2022 is a brilliant pale yellow colour. The nose is intense, revealing notes of marzipan and wood. Full and fresh on the palate, with aromas of grilled hazelnut and vanilla. A fine mineral finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese.
- SERVING TEMPERATURE 12-14°

Press review

Meursault 1er Cru "Genevrières" 2022 - Burgundy Report - Bill Nanson - December 2023

