



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "GOUTTE D'OR" 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

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. Meursault "Goutte d'Or" is the first Premier Cru found when leaving the village in the direction of Puligny-Montrachet. The parcel of vines was given this name ('drop of gold') because of the quantity of flint in the soil. These flints have both the shape and colour of 'drops of gold'. Entirely like the drops of wine which this land produces! The wine itself is as one would expect it to be with a powerful nose and rich palate. The wine preferred by Thomas Jefferson.

Wine tasting

- **TASTING NOTE** With brilliant clarity this wine has pronounced nutty, honey and toast aromas. It is ample and fat on the palate with light acidity and floral undertones. This is a delightfully elegant wine. Tasted 26/01/05.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- **SERVING TEMPERATURE** 12-14°

