



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "PERRIÈRES" 2008

- **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 "Perrières" tends to show a soil that is thinner and stonier than many of its immediate neighbours, producing what is arguably one of the finest example wines from this village.

### *Wine tasting*

- **TASTING NOTE** This wine has an attractive golden yellow hue and reveals mouthwatering aromas of mirabelle plums, brioche and almonds. On tasting, the wine is round and fat with a lasting finish.
- **CELLARING POTENTIAL** 6-8 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 "Perrières" 2008 - Wine Spectator - November 2010 - 88/100

Meursault 1er Cru "Perrières" 2008 - Allen Meadows' Burghound - July 2010 - 90-92/100

