



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "PERRIÈRES" 2011

- 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 of the wine from this village.

### *Wine tasting*

- TASTING NOTE This Meursault Perrières has a wonderful colour and a lovely nose of acacia, honey and toasted hazelnuts. It is ample in the mouth with smoky and roasted notes as well as yellow fruits. It has a pleasant mineral 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" 2011 - Tom Cannavan's wine-pages.com - August 2015 - 90/100

Meursault 1er Cru "Perrières" 2011 - Jancis Robinson - February 2013 - 16.5/20

