

# Louis Latour

## 2016

# Wine Spectator

December 2018



### CORTON-CHARLEMAGNE GRAND CRU

93

“Ripe and creamy, offering lemon cake, floral and peach flavors, shaded by oak spice. Subtle, yet builds to a long, complex finish. The tangy aftertaste echoes lemon, mineral and spice notes.”



### PULIGNY-MONTRACHET 1ER CRU “SOUS LE PUIITS”

91

“Rich and expressive, offering an integrated combination of peach, apple, baking spice and pastry flavors, backed by a bright structure. The pastry and spice notes echo on the finish.”



### MONTAGNY 1ER CRU “LA GRAND ROCHE”

90

“A bright vein of acidity weaves throughout this white, sharpening the apple, white peach and light oyster shell flavors. Consistent from start to finish.”



### MEURSAULT 1ER CRU “CHÂTEAU DE BLAGNY”

89

“Lean, with butter, spice and toast notes and moderate apple and citrus flavors...come back with length on the finish. For fans of oak.”



### MÂCON-VILLAGE “CHAMEROY”

89

“Inviting aromas of spring blossom, lemon and wet stone introduce this supple white. Rich yet delicate, with a kiss of oak for depth.”



### POUILLY-VINZELLE “EN PARADIS”

89

“Apple, lemon and wet stone flavors are allied to a fleshy texture and overall harmony here. Lively and firm, with a lingering, mouthwatering finish.”