



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "CHARMES" 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 "Charmes" is located just to the south of the village and is recognised to be one of the finest plots producing the Meursault appellation. The well-drained mineral soil is ideally-suited to the type of Chardonnay grown here and the resultant wine is opulent and perfumed with very ripe peach, apple, and nut flavours. A wonderful finish.

### *Wine tasting*

- TASTING NOTE Generous and complex this premier cru has a nutty bouquet of walnuts and almonds. The roundness of the wine has a certain « tightness » to it on the back-palate which adds to its charm. A few more years of ageing will help this wine to reach its full potential.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent - rump of veal - freshwater pike - morels - cheese.
- SERVING TEMPERATURE 12-14°

### *Press review*

- Meursault 1er Cru "Charmes" 2008 - Wine Enthusiast - November 2010 - 91/100
- Meursault 1er Cru "Charmes" 2008 - Wine Spectator Insider - September 29th 2010 - 91/100
- Meursault 1er Cru "Charmes" 2008 - Allen Meadows' Burghound.com - July 2010 - 90/100

