



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "PERRIÈRES" 2004

- **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** With its golden robe and its flattering buttery and fresh nut aromas is an overall charming well-balanced wine. Full of freshness on the palate, it is full-bodied and rich. White flesh fruits; pears, apples come to the forth with more citric fruits on the end. Excellent harmony between bouquet aromas and flavors on the palate. To be enjoyed now or within three years.
- **CELLARING POTENTIAL** 6-8 years
- **FOOD PAIRING** Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese.
- **SERVING TEMPERATURE** 12-14°

