



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "PORUZOTS" 2006

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- 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

Located 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 for an appellation of this quality, no Grand Cru exists, however the high quality of the Premier Cru more than compensates for this. The ideal southerly exposure and the Jurassic limestone-based soil of the Porzot contribute to the growing of ripe, fruity clusters. The wine has a rich, nutty, buttery, elegant bouquet followed by mouth-filling fruit flavours and a long aftertaste. "Poruzots" is the diminutive of "Porroux" meaning "stony place", which describes well the soil of this climate.

Wine tasting

- TASTING NOTE The 2006 Meursault 1er Cru « Poruzots » is a fine and powerful wine. On the bouquet, it reveals yellow fruit aromas, along with hazelnut and fresh buttery notes. A straightforward, full and very well-balanced wine with great length on the palate. Patience for at least a few years will allow it to open up superbly.
- 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 "Poruzots" 2006 - Wine Spectator - July 2009 - 88/100
Meursault 1er Cru "Poruzots" 2006 - Burghound.com - July 2008 - 90/100

