



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY" 2004

- REGION Côte de Beaune
- APPELLATION Meursault Premier Cru
- VILLAGE Meursault
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 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, 35% 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 for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. An exclusive of Maison Louis Latour (monopole), the vineyards constituting the estate of the Château de Blagny are located high on the hillside overlooking Meursault and Puligny-Montrachet. Château de Blagny is the most important domaine in the commune.

Wine tasting

- TASTING NOTE A clear coloured wine with light green reflections, the Meursault Blagny will dazzle you with its elegant buttery notes wonderfully balanced with an aroma of fresh hazelnuts. On the palate, this full-bodied wine has generous flavours of white fruits, finishing with complex flavours of citrus fruits. There is a great harmony between the aromas on the nose and the flavours in the palate. For maximum enjoyment, let this wine develop for at least two years before tasting.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING Rock lobster - salmon with sorrel sauce - pan-fried chanterelles - cheese.
- SERVING TEMPERATURE 12-14°

Press review

Meursault 1er Cru "Château de Blagny" 2004 - Wine Enthusiast - November 2006 - 91/100

