

MEURSAULT 1ER CRU "CHÂTEAU DE BLAGNY" 2020

- REGION Côte de Beaune
- VILLAGE Meursault

- APPELLATION Meursault Premier Cru
- 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 The Meursault 1er Cru "Château de Blagny" 2020 has a pale yellow color. The nose is greedy with aromas of acacia flower and brioche. It reveals notes of grilled almond in the mouth. This 1er Cru has a nice tension and a lot of freshness.
- 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" 2020 - The World of Fine Wine - 92-93/100 pts

Meursault-Blagny 1er Cru "Château de Blagny" 2020 - Burghound.com - 88-91/100 pts

Meursault-Blagny 1er Cru "Château de Blagny" 2020 - Jancis Robinson - 16/20 pts

Meursault 1er Cru "Château de Blagny" 2020 - Wine Enthusiast - 93/100

Meursault-Blagny 1er Cru "Château de Blagny" 2020 - The Wine Advocate - January 2023 90/100

Meursault 1er Cru "Château de Blagny" 2020 - James Suckling - September 2022 - USA 93/100

APPELLATION MEURSAULT-BLAGNY CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE