



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT 1ER CRU "GENEVRIÈRES" 2005

- 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. The perfect south-easterly exposure and the rocky, stony soils contribute greatly to the remarkable finesse of which the wines of Meursault are capable. 'Genevrières' comes from 'genévrier' (juniper), a shrub with prickly needles and purple berries which enjoys the limestone soils of Burgundy. Many junipers were replaced by vines, hence the name of the juniper forms part of the name of many parcels of vines. The Meursault 1er Cru "Genevrières" is a great example of a fine Burgundy Chardonnay.

Wine tasting

- TASTING NOTE A lively, generous and complex wine with mineral character. The 2005 Meursault 1er Cru "Genevrières" will enchant you with delicious white flower flavours, especially cherry blossom notes. A fresh wine with great length on the palate which should be enjoyed in 2 to 3 years. Tasted August 2007.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Chicken in cream sauce - skate in brown butter - white truffle risotto - Epoisses cheese.
- SERVING TEMPERATURE 12-14°

