



# Louis Latour

MAISON FONDÉE EN 1797

## MEURSAULT 1ER CRU "PORUZOTS" 2013

- **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*

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 Poruzot 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 Meursault 1er Cru « Poruzots » 2013 has a nose with notes of vanilla and exotic fruits. In the mouth it is ample with toasted almond flavours on the back-palate.
- **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" 2013- Burgundy Report - December 2014 - "Super finish"  
Meursault 1er Cru "Poruzots" 2013 - Tim Atkin - January 2015 - 93/100 (UK)

