



Louis Latour

MAISON FONDÉE EN 1797

MEURSAULT BLANC

1999

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Marly limestone.
- AVERAGE YIELD 45 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, 15% 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 stony, marl soil contribute greatly to the remarkable finesse of which the wines of Meursault are capable. Typical Meursault tend to be very full, mellow wines and mature somewhat sooner than the wines from the neighbouring communes of Puligny and Chassagne.

Wine tasting

- TASTING NOTE Yellow and gold in appearance. Good concentration from this powerful Meursault which has aromas of apricot stones and toasted hazelnuts. A very attractive wine with a long, clean finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Prawn cocktail avocado - grilled sea bass - stew of veal in a cream sauce - Beaufort cheese.
- SERVING TEMPERATURE 12-14°

