

Souis Latour Agencies

Meursault **Louis Latour**

2005 Vintage Country of Origin France

Region Côte de Beaune Grape varieties Chardonnay

Wine description

Meursault is situated just south of Volnay and Pommard in the Côte de Beaune. The perfect south-easterly exposure and stony marl soils contribute greatly to the remarkable finesse of which these wines are capabale. Typically Meursaults tend to be very full, mellow wines and mature sooner than the wines from the neighbouring communes of Puligny and Chassagne.

Tasting note

A balanced, rich wine with a rounded palate and long finish. The wine begins with aromas of citrus and cut grass which follow to the palate and are joined by nutty flavours. The wine finishes with a lingering impression of citrus fruits.

Vineyard information

Average vine age 25 years Stony Marl Soil composition 45 hl/ha Average yield (hl/ha) Harvest type Hand

Environmental management Conventional

Winemaking information

Fermentation vessel Stainless steel

Maturation vessel French oak, Louis Latour cooperage,

15% new

Maturation time 8 - 12 months Finning/clarification Yes, Bentonite

Filtration Yes

Alcohol by volume 13.8 3.24 pΗ Residual sugar (grams per litre) 1.4 Acidity (grams per litre) 3.42



APPELLATION MEURSAULT CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE