



Bin No:
02412

Wine: Meursault Blanc 2013 Vt

Country: France

Region: Cote de Beaune

Village: Meursault

Appellation: Meursault

Producer: Maison Latour

Vintage: 2013 Vt

Colour: White

Grape Variety: 100% Chardonnay

Status: Still, Organic Viticulture

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 13.5% - bottle size: 75cl



Tasting Note:

Pale yellow in colour, the Meursault 2013 Vt reveals a floral nose, slightly buttery with hints of fresh almond and hazelnut. The palate is round with a lively finish.

Winery information:

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.

*The average age of the vines are 25 years with an average yield of 45 hl/ha.
Harvested by hand.*

Vinification:

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation.
Ageing takes 8 to 10 months in French oak barrels, of which 15% of these are new and have been toasted (medium) made at Louis Latours own cooperage.
Cellaring Potential 3 - 5 years.*

Food Recommendation:

*Serving temperature 12 - 14°
Prawn cocktail avocado - grilled sea bass - stew of veal in a cream sauce - Beaufort cheese.*

