



Bin No:  
0242

*Wine: Meursault 1er Cru  
"Château de Blagny" 2006 Vt*

*Country: France  
Region: Cote de Beaune  
Village: Meursault  
Appellation: Meursault Premier Cru  
Producer: Maison Latour  
Vintage: 2006 Vt*

*Colour: White  
Grape Variety: 100% Chardonnay  
Status: Still, Organic Viticulture  
Allergens: contains sulphites  
Dry/Sweet: 2 (1 is dry, 7 is very sweet)  
abv: 13.5% - bottle size: 75cl*



### Tasting Note:

*Meursault Premier Cru Château de Blagny 2006 Vt has a pale yellow colour. The nose is intense and complex with notes of toasted almond, fresh butter, vanilla and yellow peach. On the palate, the wine is well-balanced between fullness and persistence. Lots of elegance with notes of almond and fresh hazelnut.*

### 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. Surprisingly enough for an appellation of this quality, no Grand Cru exists, however the high quality of the 1er Cru more than compensates for this. An exclusive of Maison Louis Latour (monopole), the vineyards constituting the estate of the Château de Blagny are located high on the hillside overlooking Meursault and Puligny-Montrachet. Château de Blagny is the most important domaine in the commune.*

*The average age of the vines are 30 years with an average yield of 40 hl/ha. The soil is of stoney marl and jurassic limestone.  
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 35% of these are new and have been toasted (medium) made at Louis Latours own cooperage.  
Cellaring Potential 6 - 8 years.*

### Food Recommendation:

*Serving temperature 12 - 14°  
Salmon with sorrel sauce - pan-fried chanterelles - cheese*

