



## MEURSAULT CUVÉE CHARLES MAXIME Meursault Cuvée Charles Maxime

Together with Puligny, Chassagne and Blagny, the vineyards of Meursault are set on 7 kms in the Côte de Beaune, known as “La Côte des Blancs”. Those four villages produce the most fabulous dry white wines in the world, only the very rare white wines of Corton Charlemagne, Vougeot and Musigny might compete against. The A.O.C. vineyards of Meursault covers 430 hectares, the largest of the Côte des Blancs ; which represent approximately 130 hectares in the six 1er Crus and 300 hectares in villages appellation. Its neighbour Blagny brings 28 hectares more among three 1er Crus of white wines, the Meursault Blagny.

The Domaine Latour-Giraud owns 3 hectares of vineyards in seven climates of Meursault : the Limozin, the Crotots and the Pelles Dessous, just under the Genevrières and the Poruzots. The Vireuils below, at the top of the side near Auxey-Duresses, the Clos du Cromin, the Corbins and the Malpoiriers at the north end of Meursault, near Volnay.

Exclusively produced with its own vineyards, the Meursault of the Domaine Latour-Giraud conveys elegance and femininity to this appellation, with roundness, softness, fresh acidity and nuances of hazelnuts typical features of Meursault in all its fineness.

The Domaine Latour-Giraud has always wanted to produce a Meursault Village of a high quality, representative of the region, assembling multiple soil assets.

So as to identify this high quality wine, we have decided to baptise this wine from the name of our two grand-fathers: Charles (Giraud) and Maxime (Latour).

Gastronomy : go well with crayfishes, hot patés, white meat and refined fish.

Temperature : 13°C-14°C

Conservation : 6 to 7 years