



## MEURSAULT CHARMES PREMIER CRU Meursault Charmes

The vineyard of Meursault Charmes is divided into two parts by a little path east of the Perrières, along Puligny, which is the largest of the 1er Crus of Meursault with 31 hectares.

The name “Charmes” was mentioned for the first time in 1366 and is a corruption of “Chaume” which means a land without any vegetation. The land is flat, the soil is deep and produces frank wines, strong, less characterized by fineness than by intensity. The spread of this climate makes it difficult for the typical, sometimes hazelnuts, sometimes butter, with peach or vanilla touches, but still a pronounced character.

The Domaine Latour-Giraud owns 50 ares of vineyards divided into the Charmes Dessus and Dessous, which produce one strong Charmes, fat in depth and in body, developing early qualities of both a heady bouquet and a rich texture.

Gastronomy : go well with duck liver paté and sea fish.

Temperature : 13°C-14°C

Conservation : up to 10 years