

JASPER MORRIS

Inside|Burgundy

DOMAINE LATOUR-GIRAUD



I found Jean-Pierre Latour in a pessimistic frame of mind. 2024 was his first year of organic certification, and very complicated to manage. He is further worried by the proposed new rules, due to be enacted by 2027, which will enormously reduce copper usage in the vines, and limit the number of sprayings you may make – no more than one a week.

He began the harvest on Friday 13th through to 17th, whites then reds. Typical yields fell between 25 and 30 hl/ha. Jean-Pierre notes that the wines were very tense, tight and acid during their élevage in barrel, but have come out much better since the new harvest. The volume of fruit and sense of balance are back. He thinks these will be keepers. He would have liked to give the 2024 whites a couple of extra months in barrel but the cellar isn't set up to do so. Regular readers will know that these are among my favourite Meursaults, especially the Genevières.

The reds were more problematic, in both volume and style. There is no Meursault Caillerets in 2024. Jean-Pierre found himself caught between vinifying light or else extracting tougher components as the fruit did not want to come out easily, and there are some greener notes in some of the wines.

WHITE

2024, Coteaux Bourguignons, Domaine Latour-Giraud

Mid lemon yellow. The Coteaux Bourguignons is not very expansive on the nose but there seems to be a volume of fruit nonetheless. Even some plums on the palate, with a juicy ripe fruit covering the acidity. Jean-Pierre used more barrels and stirred the lees, which he does not usually do, to make the wine a little fatter. Also to give it a similar ageing profile as his other wines. Drink from 2026-2028. Tasted Oct 2025.

Star rating : 

100pt score : 86-87

2024, Bourgogne Chardonnay, Domaine Latour-Giraud

Mid lemon yellow. The faintest touch of coconut from the oak, but otherwise classical fruit from vines which flirt with the Meursault appellation. Les Vaux. Good acidity forms the backbone but the fruit is easily up to the job. Will need a little bit of bottle age. Drink from 2027-2029. Tasted Oct 2025.

Star rating : 

100pt score : 87-88

2024, Meursault "Cuvée Charles Maxime", Domaine Latour-Giraud

Fresh mid yellow. The nose suggests that this could become a buttery style of Meursault. It is quite understated at first on the palate but then the orchard fruit opens up, aided by well-integrated oak, and here there is a greater volume of fruit so as to cover the acid profile of the vintage. Persists well. Drink from 2028-2031. Tasted Oct 2025.

Star rating : 

100pt score : 89-91

2024, Meursault Les Narvaux, Domaine Latour-Giraud

A fine mid yellow. There is just a little gun flint reduction on the nose., behind which some riper fruit shows with tropical tentacles. All comes into balance as the wine sits in the glass. Heightened limestone minerality further back on the palate, with ripened lemon skins as well. 70-year-old vines help to explain the weight. Drink from 2029-2034. Tasted Oct 2025.

Star rating : 

100pt score : 90-92

2024, Meursault Bouchères 1er Cru, Domaine Latour-Giraud

Fullish yellow colour, but still with a few lime reflections. This is rather more tightly wound than the Narvaux, with some lively apple notes and notably greater persistence. Fine balance at the finish. Drink from 2029-2035. Tasted Oct 2025.

Star rating : 

100pt score : 91-93

2024, Meursault Poruzots 1er Cru, Domaine Latour-Giraud

Full lemon yellow. A touch buttery on the nose, perhaps the oak, with the substantial body of Poruzots, then a lively and very mineral acidity digging into the avowed yellow fruit aspect. Mirabelles. Fortunately, there is adequate tension behind. Drink from 2029-2035. Tasted Oct 2025.

Star rating : 

100pt score : 90-93

2024, Meursault Charmes 1er Cru, Domaine Latour-Giraud

Full lemon yellow with green reflections. A softer more appealing nose than the more extravagant Poruzots, with a fine depth of orchard fruit, apples on the point of ripening which extends very cleanly across the palate to a long and harmonious finish. Drink from 2029-2035. Tasted Oct 2025.

Star rating : 

100pt score : 91-94

2024, Meursault Genevières 1er Cru, Domaine Latour-Giraud

Mid lemon yellow. The bouquet has a striking elegance, more understated than the Poruzots and Charmes. Complex though, with the interweaving of several elements, lightly herbal as well as orchard fruit. Lemon zest further back, less fruit sweetness, more a savoury touch, then some fine stony notes infusing the fruit at the finish. Such detail and refinement! Drink from 2030-2038. Tasted Oct 2025.

Star rating: 

100pt score: 94-96

2024, Meursault Perrières 1er Cru, Domaine Latour-Giraud

Full bright yellow. Clearly more fruit weight on the nose than the Genevières, but for me less refinement, or indeed complexity. On the palate though, the real deal is delivered. This is a more structured wine with a fine intensity of orchard fruit, and will require extra time to deliver all the detail. A fine example, though. Drink from 2030-2038. Tasted Oct 2025.

Star rating : 

100pt score : 92-95

2024, Puligny-Montrachet Champs Canet 1er Cru, Domaine Latour-Giraud

Mid lemon yellow. A little touch of biscuit from the barrel. The Champ Canet does not have the volume of most of the Meursault 1ers Crus but is distinguished by its persistence and the detail which really only comes out on the back of the palate. The angels are dancing not on the head of a pin but on the stones. The fruit profile has a ripe citrus aspect. Overall, a fine Champ Canet. Drink from 2029-2035. Tasted Oct 2025.

Star rating : 

100pt score : 92-94

2024, Meursault Genevières "Cuvée des Pierre" 1er Cru, Domaine Latour-Giraud

Mid lemon yellow. The bouquet is more backward for this super-cuvée than the regular Genevières. Extra tension here, a surfeit of ripe lemons. Now some oak. I think that this will take time to deliver all its dimensions. Jean-Pierre Latour has had to switch the plot for this cuvée, having had to pull out the original vineyard. Now the vines come from the extreme top left of Genevières, a plot called Chaumes de Perrières even though it is in Genevières. This explains why it doesn't have quite its usual profile. The vines are the same age as before, 55 years old. This version does not seem to me to have quite the same texture, less silky and more muscular, with a tannic finish. Drink from 2030-2038. Tasted Oct 2025.

Star rating : 

100pt score : 93-95

RED

2024, Pommard " Cuvée Carmen ", Domaine Latour-Giraud

Dark magenta colour. Something slightly smoky on the nose. There is a herbaceous touch here despite the plumpness – plumminess even—of the fruit. Quite softly rounded behind, strawberries and plums but with a green edge. Tasted Oct 2025.

Star rating : 

100pt score : 85-87

2024, Pommard Refène 1er Cru, Domaine Latour-Giraud

A deeper more serene purple than the village wine. If there is again a whiff of something green on the nose, it is very minor. The concentration is there, raspberry and strawberry yet still with a tougher edge. Jean-Pierre found himself caught between vinifying light or else extracting tougher components as the fruit did not want to come out easily. Drink from 2029-2034. Tasted Oct 2025.

Star rating : 

100pt score : 87-90

2024, Volnay Clos des Chênes 1er Cru, Domaine Latour-Giraud

Full magenta in colour. There is a pyrazine note, though no 2004 style ladybirds were involved. “When you smell the cornichons, that means the tannins are not ripe” said Jean-Pierre evocatively. It’s a shame because I like the rest of the wine very much, absolutely the elegance of Volnay and with good intensity. I believe that this will sort itself out in bottle. As used to be the profile for red Burgundy! I think the final wine will be peppery but not green. Drink from 2029-2034. Tasted Oct 2025.

Star rating : 

100pt score : 88-91

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