

BURGHOUND.COM®

THE ULTIMATE BURGUNDY REFERENCE

Domaine Latour-Giraud (Meursault)

2023	»»	Bourgogne Chardonnay	white	87
2023	»»	Meursault "Bouchères" 1er	white	92
2023	»»	Meursault "Charmes" 1er	white	(91-94)
2023	»»	Meursault – Cuvée Charles Maxime	white	89
2023	»»	Meursault "Genevrières" 1er	white	(92-95)
2023	»»	Meursault "Genevrières – Cuvée des Pierres" 1er	white	(93-95)
2023	»»	Meursault "Les Narvaux"	white	90
2023	»»	Meursault "Perrières" 1er	white	(92-95)
2023	»»	Meursault "Poruzots" 1er	white	93
2023	»»	Puligny-Montrachet "Champs Canet" 1er	white	(92-94)

Jean-Pierre Latour described the 2023 growing season as "one that began with a so-so spring that wasn't particularly warm but at least we avoided any frost damage. The flowering passed well and we enjoyed a generous fruit set. Conditions were quite warm and dry though not to the same degree as those of 2022 and without much disease pressure of significance. We did though suffer a July 13th hailstorm that, depending on the sector, cost us up to 30% in potential volume. While July was largely hot, this was not all bad as it did allow the hail-damaged berries to dry up and fall off the bunches. The first half of August was frankly not great and I started to worry whether the fruit would adequately ripen. The second half of August those was blazing hot and maturities raced forward, indeed to the point where we began picking quite early, which is to say on the 24th of August. The chardonnay was at least quite clean though yields weren't particularly good as they came in on average no better than 25 hl/ha. Potential alcohols were good though at between 13 to 13.5% with reasonably good acid levels. Even though we had no trouble with either fermentation, I honestly did not like my wines early on very much as I was all but certain they would be heavy and lacking in elegance. Happily enough, my concerns turned out to be completely unfounded as they changed enormously during the *élevage* and now, I really quite like them, particularly for their freshness, verve and excellent transparency." I have said this before but if you're not searching out these wines, you're missing out on one of the best kept secrets in Meursault. They, along with domaines Henri Germain, Ballot-Millot and Michel Bouzereau, consistently offer outstanding quality for quite reasonable prices. Either way, the Latour 2023s are first-rate and every wine is highly recommended. Latour noted that some of his 2023 whites were bottled in January and February 2025. (Atherton Wine Imports, www.awiwine.com, CA, Chemin des Vins, email Elston.jim@gmail.com, MA, both USA; Bibendum Wine Ltd., www.bibendum-wine.co.uk, Thorman Hunt & Co., www.thormanhunt.co.uk and Atlas Fine Wines, www.atlasfinewines.com, UK; Shanghai Vinchamp International Trading Co. Ltd., www.vinchamp.com, Shanghai, China).

2023 Bourgogne Chardonnay: (from vines in Meursault). Ripe and fresh aromas include those of petrol, straw and the essence of apple. There is both good volume and vibrancy to the succulent and nicely textured middle weight flavors that conclude in a clean, dry and youthfully austere finale. This well-made effort is worth considering. 87/2026+

2023 Meursault – Cuvée Charles Maxime: (from the Domaine founders of Charles Giraud and Maxime Latour – the fruit derives from multiple *lieux-dits* that include Les Corbins, Le Crouin, Les Chevalières, Les Crotots, Les Vireuils, Les Pelles, Le Limozin and Les Malpoiriers). Smoky aromas of acacia blossom, toasted nuts, citrus confit and pear are trimmed in all but invisible wood. There is notably better volume and richness to the even punchier medium weight flavors that possess a caressing texture that contrasts with the bright, lemony, clean dry and focused finale. This is very good for its level and also worth checking out. 89/2028+

2023 Meursault "Les Narvaux": Here too there is a smoky character to the cool and pure aromas of Granny Smith apple, white flower, lemon zest and wet stone nuances. There is even better volume to the concentrated, even powerful, larger-scaled flavors that also brim with minerality on the lemony, bone dry and youthfully austere finale. This is excellent for its level though not that it's sufficiently compact to need at least a few years of keeping first. 90/2029+

2023 Meursault “Bouchères”: A slightly riper, though not exotic, nose is markedly more floral in character along with pretty spice wisps. The gorgeously textured, refined and lifting middle weight flavors exude a more subtle bead of minerality that adds lift to the precise, balanced and beautifully long finish where a touch of youthful austere slowly emerges. This is lovely and really quite stylish. 92/2030+

2023 Meursault “Poruzots”: (from a small .14 ha parcel that will be bottled by hand; Latour calls this "old style terroir" because it usually produces a rustic wine). Slightly riper aromas include those of white peach, petrol, orange peel and a broad array of spice, quinine and phenolic nuances, all of which is trimmed in just enough wood to notice. There is superb intensity to the larger-scaled flavors that brim with sappy dry extract that also serves to buffer the markedly firm acid spine shaping the more compact and definitely more powerful and palate staining finale where a touch of citrus zest slowly emerges. Excellent potential here. 93/2031+

2023 Meursault “Charmes”: (from 35+ year old vines in Charmes Dessus). Smoky aromas of vaguely exotic passion fruit, white peach, spice, acacia blossom and plenty of just sliced citrus serve as an elegant introduction to the succulent but energetic flavors that aren't as dense or powerful as those of the Poruzots but do offer equally good depth and even better persistence on the impeccably well-balanced finale. This is terrific and a wine that should age gracefully. (91-94)/2031+

2023 Meursault “Genevrières”: (from 40+ year old vines from a huge 2.5 ha parcel in Genevrières Dessus). A naturally exotic nose of jasmine tea, gardenia, smoked apple and a variety of citrus nuances. There is fine volume to the super-sleek and strikingly textured medium weight flavors that exude an appealing bead of minerality on the lightly austere and wonderfully persistent finish that is also impeccably well-balanced. Excellent. (92-95)/2033+

2023 Meursault “Perrières”: Cooler aromas include those of Granny Smith apple, plenty of mineral reduction, citrus confit and a plethora of floral nuances. There is again excellent volume to the equally sleek and beautifully delineated middle weight flavors where the stoniness is borderline aggressive on the equally bone-dry, youthfully austere and strikingly persistent finale. This is also first-rate with the development potential to match. (92-95)/2033+

2023 Puligny-Montrachet “Champs Canet”: There is a hint of phenolic character suffusing the ripe and vaguely exotic aromas of white and yellow fruit, orange peel, fennel and a wonderful array of floral nuances. There is outstanding volume to the solidly concentrated, rich and powerful yet displaying the natural class of a fine Puligny, all wrapped in a mouth coating, moderately dry and sneaky long finale. This could use more depth so plan on at least a few years of keeping. (92-94)/2031+

2023 Meursault “Genevrières – Cuvée des Pierres”: (from 50+ year old vines that see a bit more new wood though this means 33% rather than 25%). Much like the regular cuvée, this is also quite cool and elegant with a plenitude of floral elements adding breadth to the very pretty and naturally exotic aromas of honeysuckle, white peach, anise, exotic tea and citrus confit scents. The succulent, round and impressively scaled broad-shouldered flavors display solid power on the very tightly wound, balanced and wonderfully persistent, lemony and bone-dry finish. This is also terrific. (93-95)/2033+