

# JASPER MORRIS Inside Burgundy

## DOMAINE LATOUR-GIRAUD



I do enjoy tasting with Jean-Pierre Latour. He is one of the most thoughtful vigneronns that I come across, nothing flamboyant in his presentation, no cutting-edge techniques in his viticulture or vinification. Just plain common sense and a thorough understanding both of his terroirs and how best to manage the potential of a given vineyard.

Jean-Pierre finds more delicacy and subtlety of fruit in the 2022 whites compared to 2020. He notes the profile of precision. For the reds he references the health of the fruit and the automatic sense of balance of 1985. He started picking on Friday 26th August with degrees between 13 and 13.5%. Yields were correct but not exaggerated: 40 hl/ha for most whites, Genevrières at 35, the reds varying from 25 hl/ha for the Caillerets, 40 for Pommard La Refène and up to 45 hl/ha elsewhere.

### White



**2022, BOURGOGNE CHARDONNAY, Domaine Latour-Giraud**

★★★★★ 89-91

Racked and assembled in mid-July. Mid lemon yellow. Some ripe citrus on the nose, with a terrific intensity of fruit, now including crunchy fresh apples, along with the light citrus wash, and excellent persistence. The finish is really quite nuanced, hence the expected bottling decision which will be a little earlier than usual. Indeed, a really lovely aftertaste. Drink from 2025-2027. Tasted : October 2023

## 2022, Meursault "Cuvée Charles Maxime", Domaine Latour-Giraud

★★★★☆ 90-92

Mid lemon yellow. The bouquet has a little softer orchard fruit compared to the Bourgogne, and is very true to its Meursault roots. The white fruit continues on the palate and is now joined by a saline note, while the ripe apples give an immediate appeal. There are little waves of flavour towards the back of the palate. Once again the aftertaste is fine, precise and thoroughly promising. Drink from 2027-2032. Tasted: October 2023

## 2022, Meursault Les Narvaux, Domaine Latour-Giraud

★★★★☆ 92-94

Fine pale yellow. The bouquet bursts out of the glass, but with a sense of tension quite different from Charles Maxime. Partly floral, partly fresh greengage, but with some riper tendrils curling round the edges. There is a backbone to this wine, and a sense of precision, which is deeply impressive. Then comes the flesh you would expect from this relatively sunny summer. This wine makes quite a statement. Good natural acidity is part of the equation. Complex and complete agrees Jean-Pierre. 55 year old vines which never over-produce. Drink from 2028-2035. Tasted: October 2023.

## 2022, Meursault Bouchères 1er Cru, Domaine Latour-Giraud

★★★★☆ 92-95

A delightful pale primrose colour. The bouquet shows the floral elegance of the vineyard and has clearly been picked at the right time. Fresh pears, some riper apples, a fine grip from the acidity. I think this will be approachable early and though it will keep, why not drink the Bouchères young and wait for the Genevrières? An agreeable sense of delicacy throughout, and in fact deceptively persistent. Drink from 2028-2034. Tasted: October 2023.

## 2022, Meursault Poruzots 1er Cru, Domaine Latour-Giraud

★★★★☆ 92-94

Pale to mid lemon yellow. The bouquet is stricter than the engaging Bouchères, less immediately forthcoming. There is a significant weight of yellow plum fruit, though not over-ripe, which runs right through the middle of the palate, but as yet the aromatics have barely developed. This will never be a flamboyant Meursault, nor should one try to make it so. Good acidity at the finish. Compact, precise, fine. Drink from 2029-2036. Tasted: October 2023.

## 2022, Meursault Charmes 1er Cru, Domaine Latour-Giraud

★★★★☆ 91-94

Medium to full lemon yellow. The nose has the sensuous richness which characterises Charmes, and the oak seems more prominent. No more new oak has been used for the Charmes but a particular barrel may have given this buttery edge. Jean-Pierre plans to fine this a little more to bring it more into line with the others. The core wine on the palate has the distinction of the other Meursaults, though the buttery note resurfaces at the finish. I have lowered the score based on today's tasting but have confidence that the final wine will merit more. In fact, the finish encourages me to go up again. Nine barrels, two new, one an experiment, one traditional in its toasting. Drink from 2029-2036. Tasted: October 2023.

## 2022, Meursault Genevrières 1er Cru, Domaine Latour-Giraud

★★★★☆ 93-95

Some light green reflections in the primrose yellow colour. A stricter nose, perhaps a touch of sulphur. This may also appear more backward coming after the Charmes. Then a vast wealth of fruit on the palate and now we see the real wine. It maintains the herbal note I associate with Genevrières, alongside golden fruit at a perfect degree of ripeness. The fruit and the acidity weave in and out of each other. I would not want the fruit to be riper but it is full of charm as it stands, and kept in place by the precision of the structure. Very fine. Drink from 2029-2037. Tasted: October 2023.



### 2022, Meursault Perrières 1<sup>er</sup> Cru, Domaine Latour-Giraud

★★★★★ 94-97

Clear mid yellow colour. The bouquet has some restraint but there is no denying the volume of Perrières. On the palate, a huge mouthful of pure white fruit, ripe apples more than pears, but with a mineral thread which retains the class. For once, I think this is even more exciting than the Genevrières. Superb fresh acidity at the perfect level completes the job. A brilliant wine with exceptional personality. The flavour stays with me...Drink from 203-2038. Tasted : October 2023

## 2022, Puligny-Montrachet Champs Canet 1er Cru, Domaine Latour-Giraud

★★★★☆ 92-95

It is not easy to know where to place this Puligny in the line-up. Mid lemon yellow. The bouquet has the initial austerity seen in Narvaux and Genevrières, but I expect we shall see the more accessible ripeness of the vintage behind. There is not quite the volume of the Perrières but easily enough to satisfy. Fresh yellow plums, kept lively by the thread of acidity, pleasingly nuanced behind, with a slightly softer finish than the top Meursaults. Fine wine nonetheless, and the mineral detail keeps it lively enough. Little stones after the rock of Perrières. Drink from 2029-2036. Tasted: October 2023.



### 2022, Meursault Genevrières «Cuvée des Pierre» 1<sup>er</sup> Cru, Domaine Latour-Giraud

★★★★★ 94-98

An attractive lemon yellow, actually one of the less pronounced colours. The bouquet has a fresh vigour to it that portends a stunning wine. I am smiling even before I put the wine in the mouth. This is not a question of building a super cuvée through technique, but just a brilliance in the potential from the terroir. 25% new oak as Perrières, 20 for regular Genevrières. Goodness me this is stunning and absolutely magical. The fruit could not be fresher, the mineral acidity livelier, nor the flavours more persistent. It has the magical detail too which Genevrières can provide and Charmes cannot. Still counting the seconds of the aftertaste. Chapeau ! Drink from 2030-2038. Tasted : October 2023.

# Red

## **2022, Pommard " Cuvée Carmen ", Domaine Latour-Giraud**

★★★★☆ 88-90

Mid crimson colour. The bouquet takes a little coaxing but has a clear density of dark fruit. There is a nutty note with cherry kernels as well, this is quite austere but a sound Pommard which continues well across the palate. Drink from 2026-2030. Tasted: October 2023

## **2022, Meursault Caillerets 1er Cru, Domaine Latour-Giraud**

★★★★☆ 91-93

A small yield of 25 hl/ha here. A vibrant purple with some density. The bouquet is alluring, with rich raspberry fruit and plenty of energy. This is immediately gorgeous, but balanced rather than too flamboyant on the palate, good acidity, few tannins. Fresh cherries join the raspberries. Excellent. Drink from 2026-2032. Tasted: October 2023.

## **2022, Pommard Refène 1er Cru, Domaine Latour-Giraud**

★★★★☆ 91-94

A bright medium deep purple. Like the Meursault, but unlike the village Pommard, the 2022 Refène shows an explosion of succulent red berry fruit on the nose. Here there is a little more depth on the palate and a savoury touch with a bit of blood orange from iron oxide in the soil. The structure is built equally on tannins and acidity. Stylish, fine, and capable of good ageing. Drink from 2028-2035. Tasted: October 2023.

## **2022, Volnay Clos des Chênes 1er Cru, Domaine Latour-Giraud**

★★★★☆ 92-94

The colour is more black than purple – is this going to taste like Volnay? The bouquet is solid concentrated dark fruit, more introvert than the Pommard or Meursault, but the fruit on the palate is altogether more classic, and very intense. This Clos des Chênes has an amazing intensity of pure red berry fruit, with luxurious ripe griotte cherries mixed in. The tannins are folded in, and there is adequate acidity. This needs time to settle but will pay dividends. The elegance of Volnay will be there in due course. Drink from 2030-2038. Tasted: October 2023.

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