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## Domaine Latour-Giraud (Meursault)

2016	Bourgogne – Chardonnay	white	(86-88)
2016	Meursault “Charmes” 1er	white	(90-92)
2016	Meursault – Cuvée Charles Maxime	white	(87-89)
2016	➔ Meursault “Genevrières” 1er	white	(90-93)
2016	➔ Meursault “Genevrières – Cuvée des Pierres” 1er	white	(91-94)
2016	Meursault “Les Narvaux”	white	(88-91)
2016	➔ Meursault “Perrières” 1er	white	(90-93)
2016	➔ Puligny-Montrachet “Champs Canet” 1er	white	(91-93)

Jean-Pierre Latour told me that 2016 gave us “the growing season from hell and you had to constantly be in your vineyards or you didn’t have a crop to pick once the harvest arrived. The defining element of the 2016 growing season was of course the frost but the mildew that followed was hardly inconsequential and from July on there was almost no rain at all. As such, given the very low yields in many of the frost-affected vineyards, it was easy to have *surmaturité*. This of course meant that it was highly complicated to figure out the right moment to pick various vineyards as some had almost normal yields and some were so low that we didn’t even make the wine. For example there will be no Bouchères or Poruzots in white and no Pommard Cuvée Carmine in red. We began the harvest on the 21<sup>st</sup> of September and at least the fruit was exceptionally clean though ripeness levels varied somewhat between those vineyards that had been frosted and those that weren’t. As to the wines, it will be interesting to see how the 2016s evolve as they remind somewhat of the 2008s or the 2013s and it’s encouraging to remember that 2008 is a great vintage.” (Atherton Wine Imports, [www.awiwine.com](http://www.awiwine.com), CA, Chemin des Vins, [www.chemindesvins.com](http://www.chemindesvins.com), MA, both USA; Bibendum Wine Ltd., [www.bibendum-wine.co.uk](http://www.bibendum-wine.co.uk), Thorman Hunt & Co., [www.thormanhunt.co.uk](http://www.thormanhunt.co.uk) and Atlas Fine Wines, [www.atlasfinewines.com](http://www.atlasfinewines.com), all UK).

**2016 Bourgogne – Chardonnay:** (from Meursault vines that produced only 7 hl/ha in 2016). A reticent nose offers up only notes of matchstick and wood. By contrast though there is a lovely sense of verve to the dense, almost thick flavors that possess both excellent punch while exhibiting good length on the slightly warm and bitter lemon-inflected finish. (86-88)/2019+

**2016 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 Cromin, Les Chevalières, Les Crotots, Les Vireuils, Les Pelles, Le Limozin and Les Malpoiriers). Here too there is a whiff of matchstick to the ripe aromas of pear, apple and hazelnut that are trimmed in just enough wood to notice. In the same fashion as the Bourgogne, there is a lavish richness to the medium-bodied flavors that also flash a hint of citrus zest on the clean and dry finish. (87-89)/2021+

**2016 Meursault “Les Narvaux”:** Hints of olive oil and petrol add breadth to the pear compote and acacia blossom scents. Once again there is outstanding richness to the full-bodied flavors though in this case they are much more mineral-driven with excellent power and persistence on the markedly dry but not really austere finish. This is a big wine even for Narvaux and one that will need at least a few years to unwind. (88-91)/2022+

**2016 Meursault “Charmes”:** (from 35+ year old vines in Charmes Dessus). Once again there is a whiff of matchstick to the lightly wooded nose that reflects notes of hazelnut, lemon rind and white orchard fruit. The abundant dry extract imparts a suave mouth feel to the concentrated, powerful and vibrant flavors that culminate in a mildly warm and youthfully austere finale. This too will need at least a few years of cellaring first and reward 6 to 8. (90-92)/2023+

**2016 Meursault “Genevrières”**: (from 40+ year old vines from a huge 2.5 ha parcel in Genevrières Dessus). Naturally exotic aromas are composed of Asian-style tea and the essence of pear and acacia blossom. The middle weight flavors possess both a finer mouth feel as well as more minerality though not the same power as this is almost delicate on the cool, pure and admirably well-balanced finale. Lovely stuff. (90-93)/2022+

**2016 Meursault “Perrières”**: A cool and highly restrained nose requires aggressive swirling to reveal its aromas of Granny Smith apples, lavender and mineral-reduction. The energetic medium weight flavors brim with minerality while offering good power and drive on the refined and impressively long finish that is shaped by firm and bright acidity. This too is lovely. (90-93)/2024+

**2016 Meursault “Genevrières – Cuvée des Pierres”**: (from 50+ year old vines). A slightly more expressive nose is comprised by notes of green apple, gardenia, spiced tea and a hint of matchstick. The mouth feel of the ultra-refined yet powerful and serious flavors is presently quite compact while exhibiting an abundance of minerality that carries over to the beautifully well-balanced, youthfully austere and moderately dry finale. This should be excellent. (91-94)/2024+

**2016 Puligny-Montrachet “Champs Canet”**: A moderately exotic and phenolic nose (think olive oil nuances) displays notes of mandarin orange, pekoe tea, apple and plenty of floral elements. The rich, full-bodied and solidly constituted flavors possess buckets of sappy dry extract that confers an almost chewy texture on the strikingly persistent finish. (91-93)/2024+