

## MEURSAULT-PERRIERES PREMIER CRU Meursault Perrières

The appellation Meursault Perrières spread over 13 hectares, divided into 4 parts between Blagny and the Charmes. With the Genevrières, it is the finest, the most fabulous of the 1er Crus of Meursault.

Its name comes from an old underground quarry which used to provide stones for the construction of village named Meursault.

The Domaine Latour-Giraud owns a little plot of 14 ares in this exquisite 1er Cru which produces a sumptuous, brilliant and complex wine with almond nuances.

Gastronomy: go well with sea fish and seafood

Temperature: 13°C-14°C Conservation: up to 10 years