


## Domaine Latour-Giraud

Jean-Pierre Latour compares 2017 to 2015 "but with more complexity, precision and interest. The wines will have a certain accessibility but they also have much more potential than the '15s." Latour started harvesting on August 28 (with his early-ripening Meursault vines in Bouchères, Poruzots and Perrières ) and then paused during the rain on the 30th. Yields were moderate here (about 45 hectoliters per hectare for village vines and 35 for the crus, according to Latour), as there were some crop losses due to heat during the flowering. Grape sugars were high—up to 13.8% potential alcohol for the Genevrières, but even the Meursault *villages* averaged about 13.3%. The malic acidity was burned off by the summer heat but the grapes retained high tartaric acidity, and his '17s finished their malos with between 4 and 4.2 grams per liter of acidity and pHs around 3.22.

When I noted to Latour that I found his '17s sweeter than his '16s, he admitted that a few of the richer wines finished with as much as 2.5 grams per liter of residual sugar, as "the yeasts tired out." In fact, the alcoholic fermentations were not easy in '17, he went on. His village wines finished their sugars by October 20, which is close to normal here, but the premier crus that were harvested with about 13.5% potential alcohol finished between late November and mid-December, and the malos were done by March. Latour noted that in 2017, the fruit covers the wines' tannins "and one is more aware of the influence of the sun than in the '16s." He pointed out that many growers may need to rack their wines earlier than ideal due to the likely early start to the 2018 harvest and their limited cellar space but he's convinced that the '17s will need will "a normal or even longer *élevage*." Incidentally, Latour was still stirring the lees at the time of my early-June visit.

From 2017 White Burgundy: Quantity, Quality and Great Charm (Sep 2018) by Stephen Tanzer

	Vintage	(Hover for Commentary) Producer	Name	Tasting Notes	Score	Author	Drinking Window	Release Price	Review Date
2017	Domaine Latour-Giraud	Meursault Cuvée Charles Maxime	Pale, bright yellow. Aromas of ripe stone fruits, lemon peel, anise and flowers. Densely packed but light on its feet, showing subtle salinity to its fresh fruit flavors. A distinctly pretty wine with lovely acid lift.  -- Stephen Tanzer	(88-90)	Stephen Tanzer		Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Meursault Les Narvaux	Slightly hazy light yellow. Sexy scents of lemon, orange zest, ginger, minerals and white pepper. Supple but with a light touch, showing lovely mineral lift to its flavors of citrus fruits, spices and anise. Nicely balanced wine with average acidity and a slightly dusty finish. Latour compares this to the 2015 version but notes that this wine has more vivacity and tension in the mouth.  -- Stephen Tanzer	(89-92)	Stephen Tanzer		Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Meursault Les Bouchères 1er Cru	Slightly hazy pale yellow. Fresh on the nose but reticent and in need of air, hinting at fresh apricot, spices and menthol. Savory, nicely concentrated wine with an impression of lowish acidity but strong chewy soil tones to its slightly exotic peachy fruit salad flavors. Finishes surprisingly tangy and long, with good mineral grip. Appears to be very successful for this <i>cuvée</i> .  -- Stephen Tanzer	(90-92)	Stephen Tanzer		Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Meursault Poruzots 1er Cru	(Latour has just two 2016 barrels of this juice): Slightly hazy yellow. Aromas of soft citrus fruits, lemon zest, menthol and anise. At once dense and penetrating, with its impression of <i>sucrosité</i> leavened by salty minerality. Tactile, sappy and intense but not yet harmonious. This wine boasts excellent material but is evolving slowly and will need time (in barrel and in bottle) to expand and gain in length.  -- Stephen Tanzer	(90-92)	Stephen Tanzer		Not Available	Sep 2018	

Vintage	Producer	Name	Notes	Score	Author	Window	Price	Date
2017	Domaine Latour-Giraud	Meursault Charmes 1er Cru	(aging in 25% new oak): Pale-medium yellow. Intensely perfumed nose combines lemon drop, nectarine, <i>Mirabelle</i> and hazelnut. Strong and sappy but smooth as well, showing lovely fruit intensity and depth. A firm mineral underpinning contributes to the wine's impression of precision and youthful linearity, and its touch of sweetness is perfectly buffered by sound acidity. A very refined, fine-grained, promising Charmes with noteworthy energy and rising length. The crop level here was a reasonable 39 hectoliters per hectare, according to Jean-Pierre Latour.  -- Stephen Tanzer	(91-94)	Stephen Tanzer	Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Meursault Genevrières 1er Cru	(the crop level was just 35 hectoliters per hectare owing to losses during the flowering): Bright, light yellow with a green tinge. Captivating aromas of lemon, lime and powdered stone, with riper peach and apricot scents emerging with air. In a gentle, distinctly creamy style and balanced from the start, already conveying sexy sweetness to its fruit-driven flavors of stone fruits and lime flower. Finishes very smooth and long. One feels the evidence of the late-August heat; today this wine seems lower in acidity than the Charmes but it's fat and ripe and should be a popular style. This fruit bomb should benefit from the firming effect of a second winter in barrel.  -- Stephen Tanzer	(91-93)	Stephen Tanzer	Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Meursault Perrières 1er Cru	(one of the three barrels was new, the other two from 2015): Bright, light yellow with a green tinge. Ripe but reticent nose hints at pineapple, dusty rock and marzipan (one of the three barrels is going through an oxidative phase). Sappy, thick and palate-saturating, with its mineral density leavening this very rich wine's sweetness of fruit. Not a creamy style but finishes with impressive building length, excellent savory grip and an absence of hard edges. Latour describes this wine as "not too large," noting that he picked the fruit early, on August 28 or 29.  -- Stephen Tanzer	(91-93)	Stephen Tanzer	Not Available	Sep 2018	
2017	Domaine Latour-Giraud	Puligny-Montrachet Champs-Canet 1er Cru	(25% new oak): Bright, light yellow. Peach, nut oils and hazelnut on the nose; also conveying a hint of tiredness from a barrel in an oxidative phase. Broad on entry, then rich, thick and concentrated but quite dry in the middle palate. Turns tighter, more linear and more classic on the back end, finishing with resounding flavors of stone fruits, citrus peel and stony minerality. The crop level was 40 hectoliters per hectare, according to Latour.  -- Stephen Tanzer	(91-93)	Stephen Tanzer	Not Available	Sep 2018	

Vintage	Producer	Name	Notes	Score	Author	Window	Price	Date
2017	Domaine Latour-Giraud	Meursault Genvrières Cuvee des Pierre 1er Cru	<p>(Latour has three barrels of this juice, one new, one once-used and one twice-used) Pale, bright yellow. Very pure, minerally aromas of unger, pineapple, soft citrus fruits, white pepper, hazelnut, wild herbs and menthol. Thick, concentrated and very deep, conveying a powerful impression of solidity. The wine's pronounced soft citrus fruit sweetness is counterpointed by salty minerality. Most impressive today on the slowly mounting, savory finish, which boasts terrific building energy. This sappy, utterly seamless wine would be unctuous were it not for its 4.5 g/l acidity, the highest among these 2017s. Owing to the advanced age of these vines and to heat during the flowering, the yield here was just 20 hectoliters per hectare, according to Latour, who added that this wine "gives the real image of the vintage." I disagree, as there are very few 2017 premier crus at the quality level of this one.</p> <p>-- Stephen Tanzer</p>	(93-95)	Stephen Tanzer	Not Available	Sep 2018	