



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2007

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Bâtard-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Gravel, limestone base
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The Grand Cru vineyard of Bâtard-Montrachet lies between the picturesque villages of Puligny-Montrachet and Chassagne-Montrachet, home to the world's greatest white wines. Only a small country lane separates this 11.86 hectare vineyard from the great Montrachet itself. Its gentle easterly-facing slope is made up of a deep, rich, gravelly soil which has a limestone base, world renowned for the production of high quality Chardonnay.

Wine tasting

- TASTING NOTE Superb golden color. The taster will be seduced by the intense nose of mint, anise and fruits. Fresh almond aromas complete the nose. Bâtard-Montrachet 2007 is full and fresh with beautiful intensity. The flavors, still discreet, of almonds and vanilla will charm the taster. A very powerful wine that lingers a long time on the palate. Without contest an exceptional wine. Tasted June 10th, 2009.
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor
- SERVING TEMPERATURE 12-14°

Press review

Bâtard-Montrachet Grand Cru 2007 - Jamie Goode's Wineanorak - April 2010 - 93/100
Bâtard-Montrachet Grand Cru 2007- Burghound.com- July 2009- 93/100

