



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2010

- 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 Pale yellow in colour and as always, the nose is very expressive and full with a touch of brioche. On tasting, it is a harmonious, rich wine with some tension. Notes of apricot persist on the finish, mixed with a touch of oak. This is a wine to keep.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

- Bâtard-Montrachet Grand Cru 2010 - Burghound.com - June 2012 - 94/100
- Bâtard-Montrachet Grand Cru 2010 - The International Wine & Food Society - October 2017
- Bâtard-Montrachet Grand Cru 2010 - Jancis Robinson - January 2012 - 17+/20
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