



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2011

- 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 The Bâtard-Montrachet Grand Cru 2011 is of a shimmering, pale yellow colour. It is powerful and complex on the nose; revealing aromas of acacia honey accompanied by toasty notes and hints of hazelnut. In the mouth, the notes of honey remain and there are also flavours of yellow fruits and a lovely oaky touch. It is a lovely round wine with power and elegance.
- 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 2011 - Wine Spectator - September 2014 - 93/100

