



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU

2012

- **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 2012 is round and fruity on the nose as in the mouth. Grilled notes blend perfectly with aromas of coffee and quince. Nicely lingering with a slightly peppery finish, it has a very good potential.
- **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 2012 - Wine Spectator - Mai 2015 - 92/100
- Bâtard-Montrachet Grand Cru 2012 - Burghound.com - June 2014 - 94/100
- Bâtard-Montrachet Grand Cru 2012 - Burgundy Report - June 2014 - "I like this VERY much"
- Bâtard-Montrachet Grand Cru 2012 - Jancis Robinson - January 2014 - 17.5/20
- Bâtard-Montrachet Grand Cru 2012 - Tim Atkin - February 2014 - 95/100

