

# BÂTARD-MONTRACHET GRAND CRU 2019

- 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 Of a pale golden color, this Bâtard-Montrachet Grand Cru 2019 displays an elegant nose with grilled hazelnut, vanilla, and acacia honey aromas. Round and generous, the palate is ample unveiling notes of almond paste and yellow fruits. Nice tension on the finish.
- 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 "Clos Poirier" 2019 - The Wine Advocate - 90/92+ pts Bâtard-Montrachet Grand Cru 2019 - 96 pts - James Suckling - July 2021

