



# Louis Latour

MAISON FONDÉE EN 1797

## BÂTARD-MONTRACHET GRAND CRU "CLOS POIRIER" 2024

- **REGION** Côte de Beaune
- **VILLAGE** Puligny-Montrachet

- **APPELLATION** Bâtard-Montrachet Grand Cru
- **GRAPE VARIETY** Chardonnay

### *The Vine*

- **AVERAGE VINE AGE** 15 years
- **SOIL** Limestone
- **AVERAGE YIELD** 40 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 narrow strip of land 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. Located just below the Montrachet, "Clos Poirier" is a single plot of 0.85 hectares, easily recognisable as it has the only north-south facing vines in this specific vineyard site. The surface area of the appellation worked by Louis Latour is 0.43 hectares located in the eastern part.

### *Wine tasting*

- **TASTING NOTE** A bright wine with a pale yellow colour and an intense nose of marzipan, toasted hazelnuts, and vanilla, offering a round, fresh palate with a delicate minerality.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Pan-fried sea scallops - saffroned monkfish - lobster thermidor
- **SERVING TEMPERATURE** 12-14°

