



Louis Latour

MAISON FONDÉE EN 1797

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2013

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Bienvenue-Bâtard-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION 8 to 10 months ageing in new oak with 100% malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

No more than a stone's throw away from Le Montrachet itself, Bienvenues-Bâtard-Montrachet hails from the same family of incomparable white Burgundies. Surrounded on two sides by the vineyard of Bâtard-Montrachet, it is in fact the second smallest Grand Cru in Burgundy with an area of 3.68 hectares. In the Middle-Ages, this vineyard was given by lords to their servants who named them "Welcome". The soil is similar to that of Le Montrachet but ever so slightly heavier.

Wine tasting

- TASTING NOTE Our Bienvenues-Batard-Montrachet Grand Cru 2013 has a pale gold color. The nose gives off yellow fruits, mirabelle plum and vanilla notes. The palate is ample, elegant with white flowers and an ethereal finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Scallops - lobster - foie gras - fish
- SERVING TEMPERATURE 12-14°

