



# Louis Latour

MAISON FONDÉE EN 1797

## BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

- 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 This wine has a deep lemon colour and a densely concentrated aroma of straw, toast and creamy fruits. In the mouth the ripe flavours are restrained by mineral notes and ripe tannins that balance the fresh acidity and powerful rich finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Scallops - lobster - foie gras - fish
- SERVING TEMPERATURE 12-14°

