



Louis Latour

MAISON FONDÉE EN 1797

MONTRACHET GRAND CRU

2012

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

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Le Montrachet Grand Cru covers only 8 hectares between Puligny-Montrachet and Chassagne-Montrachet. This particular area was known during the 13th century as 'Mont Rachas'. 'La rache' in the Burgundian dialect is commonly known as ringworm, a skin disease that causes hair loss. This baldness gives its name to the bare and stony hillside, which grew only thorny bushes until vines were planted. The terroir of Montrachet is a notable exception because its brown soils, usually reserved for Pinot Noir, transforms the Chardonnay into one of the greatest white wines in the world. The east exposure captures sunlight later in the evening. These factors are critical to achieve optimal ripeness. Our grapes come from a parcel with an area of 0.80 hectares which extends from the top to the bottom of the slope in the central part of North Montrachet, situated on the Puligny-Montrachet side.

Wine tasting

- TASTING NOTE With a gleaming robe worthy of grands crus, the Montrachet 2012 reveals a complex and powerful nose, mingling aromas of toasted hazelnut, brioche and blackcurrant. Good balance with some minerality on the finish. Great potential.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Great shellfish - lobster - fish - foie gras.
- SERVING TEMPERATURE 12-14°

Press review

Montrachet Grand Cru 2012 - Wine Spectator - Mai 2015 - 94/100
Montrachet Grand Cru 2012 - Burghound.com - June 2014 - 94/100
Montrachet Grand Cru 2012 - Jancis Robinson - January 2012 - 17.5/20
Montrachet Grand Cru 2012 - Tim Atkin - February 2014 - 94/100

