



Louis Latour

2023 Whites



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The ultimate Burgundy reference



92

BÂTARD-MONTRACHET "CLOS POIRIER" GRAND CRU

Restrained and cool aromas include a plethora of floral nuances that add elegance to the **white orchard fruit**, **citrus** and **soft spice wisps**. The sleek, delicious and vibrant medium weight flavors possess a slightly finer mouthfeel before culminating in a balanced and sneaky long finish that is supported by **lemon-tinged acidity**. Good development potential here.



92

CRLOTS-BÂTARD-MONTRACHET GRAND CRU

A wonderfully **spicy** and vaguely **exotic nose** reflects notes of **citrus confit**, **passion fruit** and **orange peel**. The impressively dense and gorgeously textured middle weight flavors flash a subtle minerality on the solidly long finish. This balanced effort should also repay mid-term aging, which is just as well as it needs to develop better depth.



92-94

MONTRACHET GRAND CRU

Cool and airy if restrained aromas are comprised by notes of **mineral reduction**, **Granny Smith apple**, **citrus** elements and a similar array of **floral whiffs**. The beautifully textured, denser and more powerful larger-bodied flavors coat the palate with sappy dry extract that also serves to buffer the firm acid spine shaping the youthfully austere, compact and impressively long finish. This is a wine to buy and forget for at least 7 to 10 years.



91-93

CHEVALIER-MONTRACHET "LES DEMOISELLES" GRAND CRU

While the nose is compositionally similar to that of the Bâtard, here it is slightly riper and flirts with the exotic though mainly in the form of **citrus confit**. The richer broad-shouldered flavors exude an almost pungent minerality that adds lift to the impressively long, compact and balanced finish. What this isn't however, at least not yet, is especially complex, indeed it's a bit simple at present. The Latour Dem though has an excellent aging track record and my projected range takes this into account.



90-93

CORTON-CHARLEMAGNE GRAND CRU

Cool, pretty and attractively layered aromas include those of **Granny Smith apple**, **spice**, **wet stone** and a plentitude of **citrus elements**. There is both more volume and richness to the bigger-bodied flavors that exhibit good power on the balanced, sappy and moderately firm finale. This also could use better depth but that should develop in time.



91

CHASSAGNE-MONTRACHET "CAILLERETS" 1ER CRU

Nose of smoky **white orchard fruit**, particularly **white peach**, **rosemary oil** and a **hint of wet stone aromas**. The caressing, vibrant and delicious medium-bodied flavors possess evident minerality on the balanced, clean and nicely dry finale. This is quite pretty and a wine that should repay mid-term cellaring.



91

CHASSAGNE-MONTRACHET "MORGEOT" 1ER CRU

Prominent phenolic notes stop short of dominating the ripe white orchard fruit, lemon confit and rosemary oil-suffused aromas. There is fine volume to the seductively textured medium-bodied flavors that are at once succulent and powerful while displaying solid length on the ever-so-slightly rustic finale. This too could use better depth but there is sufficient underlying material for that to reasonably occur if given a chance.



91

MEURSAULT-BLAGNY "CHÂTEAU DE BLAGNY" 1ER CRU

A riper and vaguely exotic nose freely reveals its array of **overtly floral, citrus confit, passion fruit and dried apricot**. The beautifully textured medium-bodied flavors exude a **subtle minerality** that serves to enhance the mouthfeel of the **bitter lemon zest-inflected finale**. This is lovely and worth checking out.



91

MEURSAULT "GOUTTE D'OR" 1ER CRU

Here too there is just a vague suggestion of the exotic to the expressive nose with its **notes acacia, honeysuckle, citrus confit** and similar hint of **dried apricot**. The rich and relatively concentrated medium weight flavors possess a sappy texture thanks to the abundant dry extract that buffers the moderately firm acid spine shaping the lingering, complex and lingering finale. This solidly powerful effort is also worth considering.



91

PULIGNY-MONTRACHET "LES REFERTS" 1ER CRU

Ripe aromas of **poached pear, apple compote** and pretty **floral nuances**, especially **acacia**. There is better volume and density to the medium weight flavors that display fine punch and focused power on the balanced, clean and dry finale. This could use better depth so I suggest allowing it at minimum of 4 to 5 years in the cellar first.



90

MEURSAULT "GENEVRIÈRES" 1ER CRU

A naturally exotic nose of **Asian-style tea, orange peel** and **cool Granny Smith apple** nuances is complemented by the finer, but not denser, flavors that exude a **subtle minerality** on the balanced and sleek finish that offers fine length but only average depth. Even so, the innate class of a fine Genevrières is apparent.



90

PULIGNY-MONTRACHET "LA GARENNE" 1ER CRU

Aromas of **ripe white-fleshed fruit** and **freshly grated citrus zest**. There is slightly better volume and mid-palate density to the middle weight flavors, though I wouldn't describe them as concentrated, while offering a bit more **minerality** and depth on the **lemon-infused finale**.