



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2003

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Gravel, limestone base
- AVERAGE YIELD 35 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 small country lane 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.

Wine tasting

- TASTING NOTE The reputation of this wine precedes it and we are not disappointed with this exceptional Grand Cru. Sparkling gold in the glass this wine offers an exquisite bouquet of honey, hazelnut and vanilla. This is the most impressive of all the white wines and reveals balanced acidity and a full, plump structure in the mouth. It is nutty and spicy with smooth vanilla notes coming together to reveal a luxurious wine with a long and impressive future ahead of it. Tasted 08/02/05
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor
- SERVING TEMPERATURE 12-14°

Press review

- Bâtard Montrachet Grand Cru 2003 - eRobertParker - April 2005 - 90/100
- Bâtard-Montrachet Grand Cru 2003 - Vinavisen Magazine - February 2005 - 5 stars
- Bâtard-Montrachet Grand Cru 2003 - Burghound.com - October 2005 - 92/100
- Bâtard-Montrachet Grand Cru 2003 - Wine Advocate - Issue 158 - 90/100

