



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2006

- 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 A complex and structured nose gives way to a powerful mouth expressing hazelnut and melted vanilla aromas. To be cellared, your patience will be rewarded. Tasted in May 2008.
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

- Bâtard-Montrachet Grand Cru 2006- Wine Spectator - Jun 15, 2009 - 92/100
- Bâtard-Montrachet Grand Cru 2006 - Wine Advocate- December 31st 2008- 90-91/100
- Bâtard-Montrachet Grand Cru 2006 - Wine Spectator - May 2009 - 92/100
- Bâtard-Montrachet Grand Cru 2006 - Wine Enthusiast - October 2008 - 95/100
- Bâtard-Montrachet Grand Cru 2006 - Burghound.com - July 2008 - 91-93/100
- Bâtard-Montrachet Grand Cru 2006 - Jancis Robinson - February 2008 - 17.5/20

