



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2008

- 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 Bâtard will seduce you with its powerful and complex bouquet. Heady aromas of fruit and fresh almond are released on swirling this wine in the glass. This is undoubtedly a wine which needs to be cellared for quite a few more years.
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

- Bâtard-Montrachet Grand Cru 2008 - Wine Spectator - August 2011 - 90/100
- Bâtard-Montrachet Grand Cru 2008 - Wine Enthusiast - November 2010 - 93/100
- Bâtard-Montrachet Grand Cru 2008 - Jancis Robinson - 2010 - 17.5/20
- Bâtard-Montrachet Grand Cru 2008 - Burghound.com - July 2010 - 93/100

