



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2009

- 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 Subtlety is key in this Bâtard. It is delicately revealing: pale yellow in colour, complex with a rounded nose of acacia flowers, honey and hazelnuts. On tasting it is discreet but rounded, boasting finesse and length. This Grand Cru will reveal its true character and charm to those with patience. Great potential! Tasted November 2010.
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor
- SERVING TEMPERATURE 12-14°

Press review

- Bâtard Montrachet Grand Cru 2009 - Wine Spectator - June 2012 - 91/100
- Bâtard-Montrachet Grand Cru 2009 - Wine Enthusiast - October 2011 - 93/100
- Bâtard-Montrachet Grand Cru 2009 - Burghound.com - June 2011 - 94/100
- Bâtard-Montrachet Grand Cru 2009 - The World of Fine Wine - March 2011 - 17/20
- Bâtard-Montrachet Grand Cru 2009 - Jancis Robinson - January 2011 - 16.5++/20

