



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2017

- 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 Our Bâtard-Montrachet Grand Cru has a lovely pale gold color and its nose reveals intense notes of toasty almond, vanilla and honeysuckle. Its mouth is well-rounded and has a great structure with oak hints.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

Bâtard-Montrachet Grand Cru 2017 - James Suckling - USA - February 2019 - 94/100
Bâtard-Montrachet Grand Cru 2017 - Burghound.com - USA - June 2019 - 93/100
Bâtard-Montrachet Grand Cru 2017 - Wine Spectator - Septembre 2019 - 96/100, Top Wine
Bâtard-Montrachet Grand Cru 2017 - William Kelley, Wine Advocate (USA) - February 2020 - 92/100

