



# Louis Latour

MAISON FONDÉE EN 1797

## BÂTARD-MONTRACHET GRAND CRU 2023

- **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 2023 has a brilliant, pale gold colour. The nose is floral, with hints of vanilla and smoky, toasty aromas. Ample and generous on the palate, with lovely vanilla aromas and notes of toasted almond and marzipan. Nice tension on the finish.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- **SERVING TEMPERATURE** 12-14°

