



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU "CLOS POIRIER" 2022

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet
- APPELLATION Bâtard-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 15 years
- SOIL Limestone
- AVERAGE YIELD 40 hl/ha

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 narrow strip of land 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. Located just below the Montrachet, "Clos Poirier" is a single plot of 0.85 hectares, easily recognisable as it has the only north-south facing vines in this specific vineyard site. The surface area of the appellation worked by Louis Latour is 0.43 hectares located in the eastern part.

Wine tasting

- TASTING NOTE Our Bâtard-Montrachet Grand Cru 'Clos Poirier' 2022 has a bright pale yellow colour. Its intense nose offers aromas of white peach, vanilla and hazelnut. The palate is full and fresh, with notes of honey, acacia and fresh almonds. Mineral finish.
- 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 "Clos Poirier" 2022 - Bill Nanson Burgundy Report - December 2023

