



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU "CLOS POIRIER" 2023

- **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** A brilliant pale-yellow golden colour, our Bâtard-Montrachet Grand Cru "Clos Poirier" 2023 expresses an intense nose with notes of toasted hazelnut, vanilla and coconut. The palate is full and opulent. There are aromas of white peach and vanilla. The wine has a lovely finish of fresh almond.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Pan-fried sea scallops - saffroned monkfish - lobster thermidor
- **SERVING TEMPERATURE** 12-14°

