



Louis Latour

MAISON FONDÉE EN 1797

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2011

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION 8 to 10 months ageing in new oak with 100% malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

No more than a stone's throw away from Le Montrachet itself, Bienvenues-Bâtard-Montrachet hails from the same family of incomparable white Burgundies. Surrounded on two sides by the vineyard of Bâtard-Montrachet, it is in fact the second smallest Grand Cru in Burgundy with an area of 3.68 hectares. In the Middle-Ages, this vineyard was given by lords to their servants who named them "Welcome". The soil is similar to that of Le Montrachet but ever so slightly heavier.

Wine tasting

- TASTING NOTE Of a pale golden colour this wine has an exquisite nose with floral and woody aromas, as well as vanilla and pear. In the mouth, the wine has lovely amplitude with notes of fresh pears and toasted hazelnuts. It has a great length and a mineral finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Scallops - lobster - foie gras - fish
- SERVING TEMPERATURE 12-14°

Press review

Bienvenues-Bâtard-Montrachet Grand Cru 2011 - Wine Spectator - September 2014 - 93/100

