



# Louis Latour

MAISON FONDÉE EN 1797

## BÂTARD-MONTRACHET GRAND CRU 2005

- 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 An outstanding wine that already is showing aromas of quince, apricot and dried fruits. Woody undertones along with roasted hints, as well as ripe red pepper skin aromas. A wine that will open up evermore as it evolves, to be enjoyed in ten to fifteen years, or more... Tasted January 2007
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

### *Press review*

Bâtard-Montrachet Grand Cru 2005 - Wine Spectator - Aug 31, 2007 - 94/100  
Bâtard-Montrachet Grand Cru 2005 - Burghound.com - July 2007 - 93/100  
Bâtard Montrachet Grand Cru 2005 - Jancis Robinson - January 2007 - "Class"

