



Louis Latour

MAISON FONDÉE EN 1797

BÂTARD-MONTRACHET GRAND CRU 2015

- 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 The Bâtard-Montrachet Grand Cru 2015 is of a shimmering, pale yellow colour. It is intense and complex on the nose; revealing aromas of toast, brioche and vanilla. In the mouth, it is full and round with lovely vanilla and butter notes with delicious yellow fruits flavours. Beautiful wine, persistent and elegant.
- 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 2015 - Wine Enthusiast - November 2017 - 96/100 Cellar Selection
- Bâtard-Montrachet Grand Cru 2015 - Burghound.com - June 2017 - 91-93/100
- Bâtard-Montrachet Grand Cru 2015 - James Suckling - April 2017 - 98/100
- Bâtard-Montrachet Grand Cru 2015 - Tim Atkin - January 2017 - 96/100
- Bâtard-Montrachet Grand Cru 2015 - Burgundy Report - December 2016 - "A very attractive and complex wine"

