



# Louis Latour

MAISON FONDÉE EN 1797

## BÂTARD-MONTRACHET GRAND CRU 2004

- 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 Typical of this Grand Cru, this wine has a magnificent light golden robe. On the nose notes of toasted bread and white flowers, such as honeysuckle and camomile come to the fore. On the palate, this is a very fatty ample wine with flavours of honeycomb, leaving a slightly woddy finish. Best laid down for a good three years. Definitely worth waiting for !
- FOOD PAIRING Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- SERVING TEMPERATURE 12-14°

### *Press review*

- Bâtard-Montrachet Grand Cru 2004 - Burghound.com - July 2006 - 92/100
- Bâtard-Montrachet Grand Cru 2004 - Wine Enthusiast - November 2006 - 94/100
- Bâtard-Montrachet Grand Cru 2004 - Wine Spectator - December 2006 - 89/100

