



# Louis Latour

MAISON FONDÉE EN 1797

## BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2001

- 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 Vividly straw-yellow, this Grand Cru is packed with luscious aromas of warm, spicy tropical fruits and gentle oak. The fresh acidity on the palate is balanced by a delightfully structured, full body with subtle minerals and notes of oak spices. A powerful, round wine which lingers endlessly on the palate. Tasted 28/01/03.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Scallops - lobster - foie gras - fish
- SERVING TEMPERATURE 12-14°

### *Press review*

Bienvenues-Bâtard-Montrachet Grand Cru 2001 - Wine Advocate - April 2003 - 89-90/100

