



Bâtard-Montrachet Grand Cru Louis Latour

Vintage 2006 Country of Origin France

Region Côte de Beaune
Grape varieties Chardonnay

Wine 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 12.37 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 fruit.

Tasting note

A powerful wine with great depth and concentration and a rounded mouth feel. The palate is characterised by flavours including apricot, hazelnut, vanilla. The finish is long and savoury.

Vineyard information

Average vine age 40 years old

Soil composition Gravel, Limestone base

Average yield (hl/ha) 35 hl/ha
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel French oak barrels

Fermentation Full malolactic fermentation

Maturation vessel French oak, Louis Latour cooperage

(100% new)

Maturation time 8 - 10 months

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 14%

