



Louis Latour Agencies

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 Montrachet lies between the picturesque villages of Puligny-Montrachet and Chassagne-Montrachet, home to the world's greatest white wines. This fantastic vineyard enjoys a gentle easterly facing slope which catches the sun on summer evenings late into the day.

The terroir is made up of a deep, gravelly soil which has a limestone base which are ideal for the cultivation of Chardonnay vines. Using traditional fermentation techniques and around 12 months ageing in Louis Latour oak barrels, the resulting wine is ripe with apricot, pear and honey notes and a fine balance between the alcohol and the acidity.

Tasting note

Richness, finesse and complexity characterise this wine. Rich aromas of dried fruits and vanilla are followed by a finely structured palate, with depth and richness, with orchard fruit, almond and floral fruit flavours. This wine can be enjoyed now but can be cellared for years to come.

Vineyard information

Average vine age	45 years
Soil composition	Chalk, Gravel, Limestone
Average yield (hl/ha)	35 hl/ha
Harvest type	Hand
Environmental management	Conventional

Winemaking information

Fermentation vessel	100% new French oak, Louis Latour cooperage
Maturation vessel	100% new French oak, Louis Latour cooperage
Maturation time	10 - 12 months
Fining/clarification	Yes - Bentonite
Filtration	Yes

