



Bin No:
0246

Wine: **Batard-Montrachet 2004 Vt**

Country: France

Region: Côte de Beaune

Village: Puligny-Montrachet

Appellation: Batard-Montrachet Grand Cru

Producer: Maison Latour

Vintage: 2004 Vt

Colour: White

Grape Variety: 100% Chardonnay

Status: Still, Organic Viticulture

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 13.0% - *bottle size:* 75cl



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 woody finish. Best laid down for a good three years. Definitely worth waiting for !

Winery information:

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.

The soil in the vineyards is of gravel with a limestone base. The average age of the vines are 40 years with an average yield of 35 hl/ha. Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation. Ageing takes 8 to 10 months in French oak barrels, of which 100% of these are new and have been toasted (medium) made at Louis Latours own cooperage. Cellaring Potential 10 - 15years.

Food Recommendation:

*Serving temperature 12 - 14°
Pan-fried sea scallops - saffroned monkfish - lobster thermidor*

