



- VILLAGE Chassagne-Montrachet
- APPELLATION Criots-Bâtard-Montrachet Grand Cru
- GRAPE VARIETY Chardonnay



- AVERAGE VINE AGE 30 years
- SOIL Gravel and limestone.
- 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 appellation Criots-Bâtard-Montrachet was created in 1937, the name "criots" comes from "chalk / stone" of the vineyard.

This vineyard of 1.57 hectares is one of the smallest appellations in France, producing only a small quantity of its rare wine every year. At an altitude of around 240m, a little lower than its Grands Crus neighbours Chevalier-Montrachet and Montrachet, it is the only one of the 4 Grands Crus in the South of Côte de Beaune that is situated entirely in the village of Chassagne-Montrachet.

Made exclusively from Chardonnay, this vineyard benefits from an easterly exposure which guarantees maximum ripeness of the grapes. The soil is made of gravel and is relatively well-drained. It is based on the Bathonian limestone with outcrops of mixed clays.

Wine tasting

- TASTING NOTE The wine is a lovely golden yellow colour and it has strong aromas of grilled hazlenuts and brioche. In the mouth, it has an exceptional fullness with a finish marked by exotic fruits, in particular mango and lemon confit. It has a wonderful length in the mouth. Tasted in September 2012.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Pan-fried sea scallops saffroned monkfish lobster thermidor.
- SERVING TEMPERATURE 12-14°

Press review

Criots-Bâtard-Montrachet 2006, Le Magazine du Vin (Nov/Dec 2014): 100/100 - Best French white wine - Best Burgundy wine

Criots-Bâtard Montrachet Grand Cru 2006 - Wine Spectator - 2009 - 91/100

Criots-Bâtard-Montrachet Grand Cru 2006 - Wine Advocate- December 31st 2008- 90-91/100



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