



Louis Latour

MAISON FONDÉE EN 1797

CRIOTS-BÂTARD-MONTRACHET GRAND CRU 2007

- **REGION** Côte de Beaune
- **VILLAGE** Chassagne-Montrachet
- **APPELLATION** Criots-Bâtard-Montrachet Grand Cru
- **GRAPE VARIETY** Chardonnay

The Vine

- **AVERAGE VINE AGE** 35 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 Criots-Bâtard-Montrachet Grand Cru 2007 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.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- **SERVING TEMPERATURE** 12-14°

