



# Louis Latour

MAISON FONDÉE EN 1797

## CRIOTS-BÂTARD-MONTRACHET GRAND CRU 2012

- **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** With a lovely pale yellow colour, the Criots-Bâtard-Montrachet 2012 reveals complex aromas of white fruits combined with hints of vanilla on the nose. It is a very delicate wine with a nice minty finish. A beautiful and promising wine.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Pan-fried sea scallops - saffroned monkfish - lobster thermidor.
- **SERVING TEMPERATURE** 12-14°

### *Press review*

Criots-Bâtard-Montrachet Grand Cru 2012 - Burghound.com - June 2014 - 94/100

