



Louis Latour

MAISON FONDÉE EN 1797

CRIOTS-BÂTARD-MONTRACHET GRAND CRU 2016

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

The Vine

- **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** Pale gold, the Criots-Bâtard-Montrachet Grand Cru 2016 reveals complex aromas of roasted notes with subtle hints of brioche. In the mouth, it has an exceptional fullness with notes of yellow fruits and fresh apricot. Nice minerality and final tension.
- **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 2016 - Wine Spectator - October 2018 - 92/100

Criots-Bâtard-Montrachet Grand Cru 2016 - Burghound.com - June 2018 - 92/100

