Louis Latour

MAISON FONDÉE EN 1797

Criots-Bâtard-Montrachet Grand Cru
2009

- **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 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 Grand Cru 2009 - Wine Enthusiast - October 2011 - 93/100
Criots-Bâtard-Montrachet Grand Cru 2009 - Burghound.com - June 2011 - 93/100