



# Louis Latour

MAISON FONDÉE EN 1797

## CRIOTS-BÂTARD-MONTRACHET GRAND CRU 2010

- REGION Côte de Beaune
- APPELLATION Criots-Bâtard-Montrachet Grand Cru
- VILLAGE Chassagne-Montrachet
- 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" coming 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 2010 has a very expressive nose, with hints of brioche and aromas of white peach and coconut. Much freshness and finesse on the palate. This is a well-balanced wine with delicate oak. A very nice wine for ageing.
- 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 2010 - Wine Spectator - June 2013 - 94/100

Criots-Bâtard Montrachet Grand Cru 2010 - Burghound.com - June 2012 - 90-93/100

