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