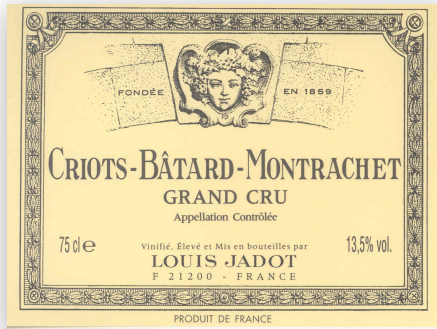


CRIOTS-BÂTARD-MONTRACHET



Côte de Beaune
Grand Cru
White
100% Chardonnay



Vineyards situation

In the southern part of the Côte de Beaune, Puligny-Montrachet belongs to the 5 prestigious villages producing noble white burgundies.

Characteristics

The Criots Bâtard Montrachet Grand Cru is located in the village of Chassagne Montrachet, next to Puligny. Its famous neighbours are Bâtard Montrachet and Montrachet. In this place, the soil contains marls, clay and chalk. Actually, « Criots » in French means chalk.

Wine making

The alcoholic fermentation occurs in wood tanks. The wine is then aged in barrels for about 18 to 20 months.

Winemaker's comments / Gastronomy

The Criots Bâtard Montrachet is a great, delicate and elegant wine. Showing complex aromas, it has a very long finish in the mouth.

The ideal companion for the Criots-Batard-Montrachet can be a Homard Termidor, fish in cream sauce, scallops but also foie gras and such delicate cheese like Saint Marcellin.

Preservation

This great white wine can be easily kept for more than 20 years, depending of course on the cellaring conditions.