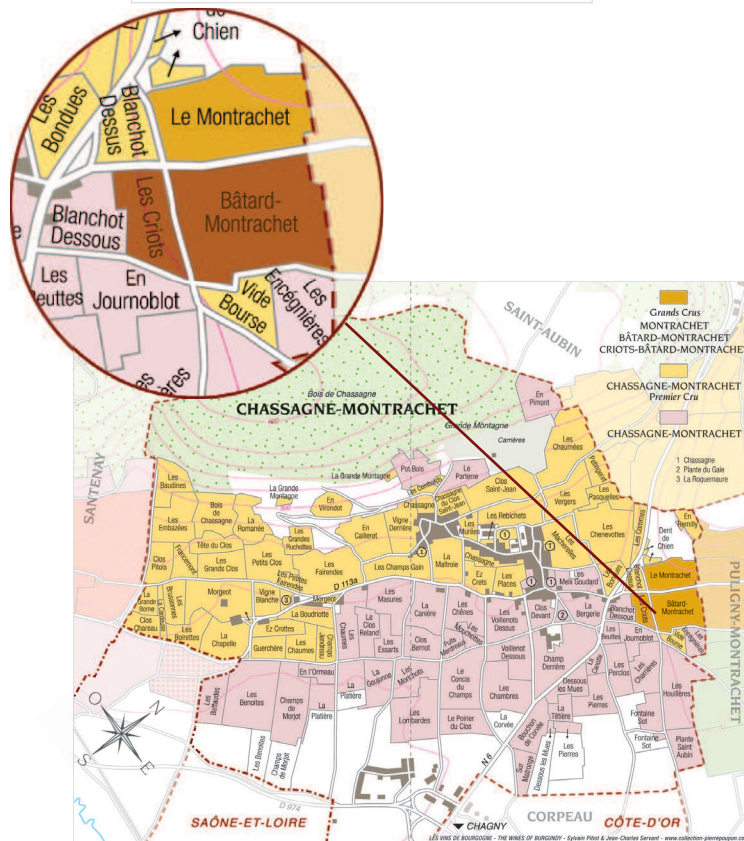
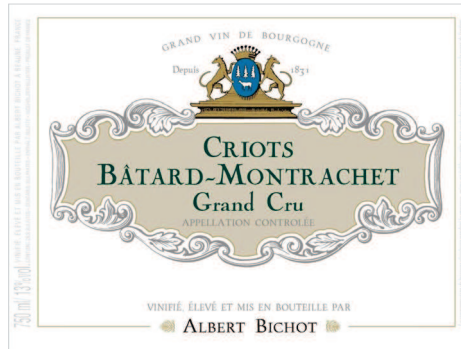


CRIOTS-BÂTARD-MONTRACHET GRAND CRU



Côte de Beaune

100 % Chardonnay

AOC Grand Cru

The vineyard:

Brown limestone and clay soil, considerable scree

Vinification:

Oak barrels
 35 to 50 % new oak
 6 weeks to 2 months

Ageing:

100 % oak barrels
 35 to 50 % new oak
 14 to 16 months

This appellation is located in the commune of Chassagne-Montrachet, the famous Côte de Beaune village. "Criots" means "chalk" in the old local dialect, which refers of course to the soil in this plot. According to the story passed down through history, Bâtard is the plot of land that the Lord of Puligny gave to his illegitimate son ("bâtard" in french). The white wines produced in this area are internationally renowned and acknowledged as being the best Chardonnays in the world.

Tasting notes

Intense yet delicate, the nose develops complex and elegant aromas underpinned by discrete oak and predominantly white floral notes. Full-bodied on the palate with great finesse and very pure mineral structure. This wine boasts remarkable length.

Food/wine pairing

Savour this Grand Cru with delicate fine fish or shellfish in rich sauce, smoked salmon or foie gras.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine may be laid down for 7 and 10 years or more.