



Criots Bâtard Montrachet

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Situated in the village of Chassagne-Montrachet, one of the five villages which give universal prestige to Burgundy's côte des blancs.

The soil consists mainly of brown clayey limestone. □



Grape Variety

100% Chardonnay

Tasting Note

Colour	Very fine golden yellow hue.
Nose	Wonderful aromas of wet straw, ripe grapes.
Palate	Fairly lively and lemony. The harmonious elements give the impression of a mature wine, but its acidity increases the freshness to a surprising extent.
Ageing	Ten, or even twenty years.
Service	14 to 15°C (57 to 59°F), but not too cold, as that would impair the aromas.

Food Pairing

Burgundy pie, rich charcuterie, fish in cream sauce, and certain white-meat dishes with thinnish sauces.