

CHANSON

En Bourgogne depuis 1750



Criots-Bâtard-Montrachet

Criots-Bâtard-Montrachet Grand Cru 2013



Grape Variety : Chardonnay

Soil : Marly limestone with clay

Site : In the northern part of village of Chassagne Montrachet. It is one of the most famous Grands Crus Chardonnay in Burgundy. It is located on a mid slope facing east, aside the famous Bâtard Montrachet.

The Vintage 2013 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Aging in oak during 13 months.

Tasting : Bright gold colour. Delicate floral fragrances mixed with intense aromas of white fruit, roasted hazelnut and warm "brioche". Beautiful mineral note. Outstanding complexity. Deep and elegant. Notes of wet stones on the palate. A lot of substance underlined by a well-shaped acidity and delicate oak notes. Outstanding persistence with a slightly salty finish.

Food pairing : Seafood, "foie gras", fish in a creamy sauce, crayfish. Particularly great with a selection of French cheeses.