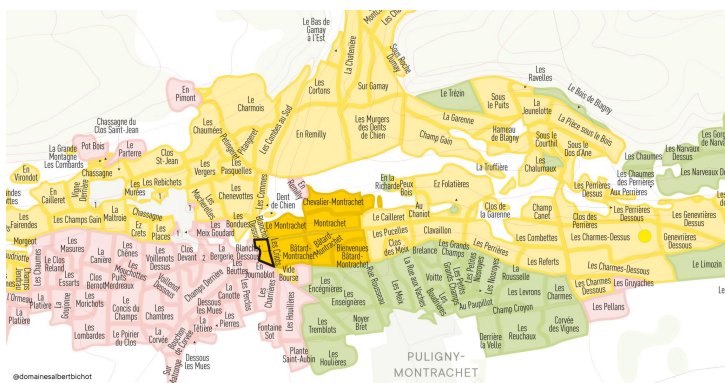


CRIOTS-BÂTARD-MONTRACHET GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Brown calcareous clay soil with a high proportion of scree

PRESENTATION

A legend, a symbol, an element of Burgundian heritage... the Grand Cru Criots-Bâtard-Montrachet, like its neighbour Montrachet, embodies all of those. Located in the commune of Chassagne-Montrachet, adjacent to the equally famed Bâtard-Montrachet, this Climat is smaller in surface area.

"Criots" means "chalk" in the local dialect, which refers to the calcareous soil found in this plot. As for the name "Montrachet", it is derived from "Mont Rachaz" (1252) or "Mont Chauve", in reference to the stony, barren nature of the hill. In Old French, "râche" meant "chauve" (bald).

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (40 to 50% new barrels) for 14 to 16 months.

TASTING

Intense yet subtle nose that combines scents of nuts, dried fruit, white flowers and spices with hints of honey and butter. Full bodied and rich on the palate, this wine is endowed with lovely mineral structure that gives it a great deal of sophistication. Long, pure finish.

SERVING

Serve between 12 and 14°C (53-57°F).

Aging potential: 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Foie gras, poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: filet of pikeperch with beurre blanc sauce

QUOTES

Jasper Morris: 93-96/100 (2020)

Decanter: 95/100 (2020)

Tim Atkin : 95/100 (2020)

