



Montrachet, Bâtard-Montrachet,
Chevalier-Montrachet, Criots-Bâtard-Montrachet,
Bienvenues-Bâtard-Montrachet



APPELLATION D'ORIGINE CONTRÔLÉE

Appellations Grands Crus of the *Côte de Beaune* region (Côte-d'Or).

Producing communes:

MONTRACHET: **Puligny-Montrachet, Chassagne-Montrachet.**

BÂTARD-MONTRACHET: **Puligny-Montrachet, Chassagne-Montrachet.**

CHEVALIER-MONTRACHET: **Puligny-Montrachet.**

BIENVENUES-BÂTARD-MONTRACHET: **Puligny-Montrachet.**

CRIOTS-BÂTARD-MONTRACHET: **Chassagne-Montrachet.**

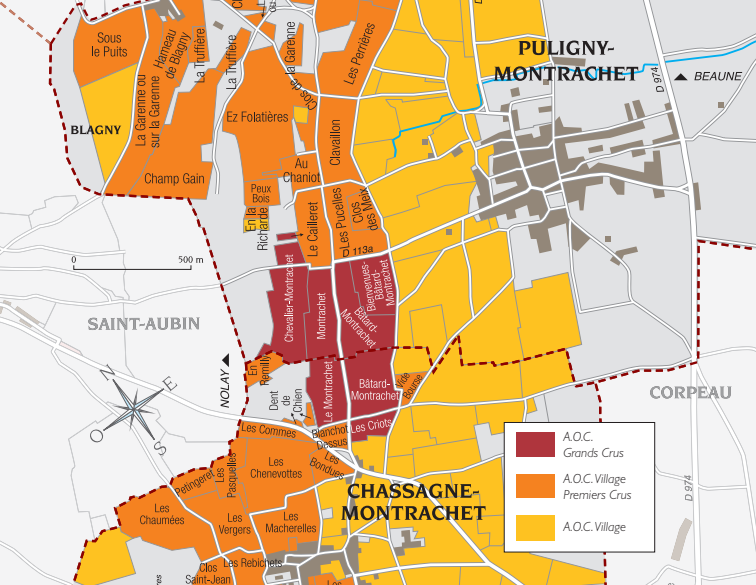
On the label, the words *GRAND CRU* must appear immediately below the name of any of these *appellations* in characters of identical size.

TASTING NOTES

White: subtle differences in the wines signal variations in *Climat* but they also share many common traits. Their colour is gold flecked with emerald, darkening towards yellow with age. Their bouquet evokes butter and warm croissants, bracken, dried fruit, spices and honey. Body and bouquet are not separately distinguishable, so closely blended are structure and harmony into a single perfect whole. Unctuous and firm, dry and caressing, enveloped and profound, these wines combine every virtue in a firmly-established personality.

SERVING SUGGESTIONS

The power and aromatic persistence of these lofty wines demands aristocratic and sophisticated dishes with complex textures: *foie gras*, of course, and caviar. Lobster, crawfish, and large wild prawns, with their powerful flavours and firm textures, pay well-deserved homage to the wine and match its opulence. Firm-fleshed white fish such as monkfish would be equally at home in their company. And let us not forget well-bred and well-fattened free-range poultry whose delicate flesh, with the addition of a cream-and-mushroom sauce, will be lapped up in the unctuous and noble texture of this wine. Even a simple piece of veal, fried or in sauce, would be raised to heavenly heights by the Montrachet's long and subtle acidity.
Serving temperature: 12 to 14°C.



LOCATION

The Montrachet family consists of five *Grands Crus* grown in the two villages of Puligny-Montrachet and Chassagne-Montrachet. These two share the Montrachet and Bâtard-Montrachet *appellations*. Chevalier-Montrachet and Bienvenues-Bâtard-Montrachet belong to Puligny-Montrachet, Criots-Bâtard-Montrachet belongs to Chassagne-Montrachet. These *Grands Crus* are the most southerly of the Côte de Beaune, and lie between Meursault in the North and Santenay in the South.

Their origins go back to the Middle Ages - the work of the Cistercian abbey of Maizières and the Lords of Chagny. The wines of Montrachet (pronounced Mon-rachay) came fully into their own in the 17th century. There is no argument: this is the finest expression of the *Chardonnay* grape anywhere on earth ! The *appellations Grands Crus* date from 31 July, 1937.

SOILS

The underlying rocks date from the Jurassic, 175 million years BC. Exposures lie to the East and the South. Altitudes: 265-290 metres (Chevalier) ; 250-270 metres (Montrachet) ; 240-250 metres (Bâtard, Bienvenues, Criots). In the *Climat* of Montrachet, the soils are thinnish and lie on hard limestone traversed by a band of reddish marl. In Chevalier, the soils are thin and stony rendzinas derived from marls and marly-limestones. In the Bâtard *Climat* soils are brown limestone which are deeper and, at the foot of the slope, more clayey.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines only - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

MONTRACHET:	7.80 ha.
BÂTARD-MONTRACHET:	11.13 ha.
CHEVALIER-MONTRACHET:	7.47 ha.
BIENVENUES-BÂTARD-MONTRACHET:	3.57 ha.
CRIOTS-BÂTARD-MONTRACHET:	1.57 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

337 hl	(44,821 bottles).
502 hl	(66,766 bottles).
311 hl	(41,363 bottles).
173 hl	(23,009 bottles).
73 hl	(9,709 bottles).

*In 2011 **5 years average, 2007-2011