



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



### APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

**Grand Cru appellations** in the Côte de Beaune, in Côte-d'Or.

Communes producing wine:

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

BÂTARD-MONTRACHET: **Puligny-Montrachet and 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 each of these appellations in letters of exactly the same size.

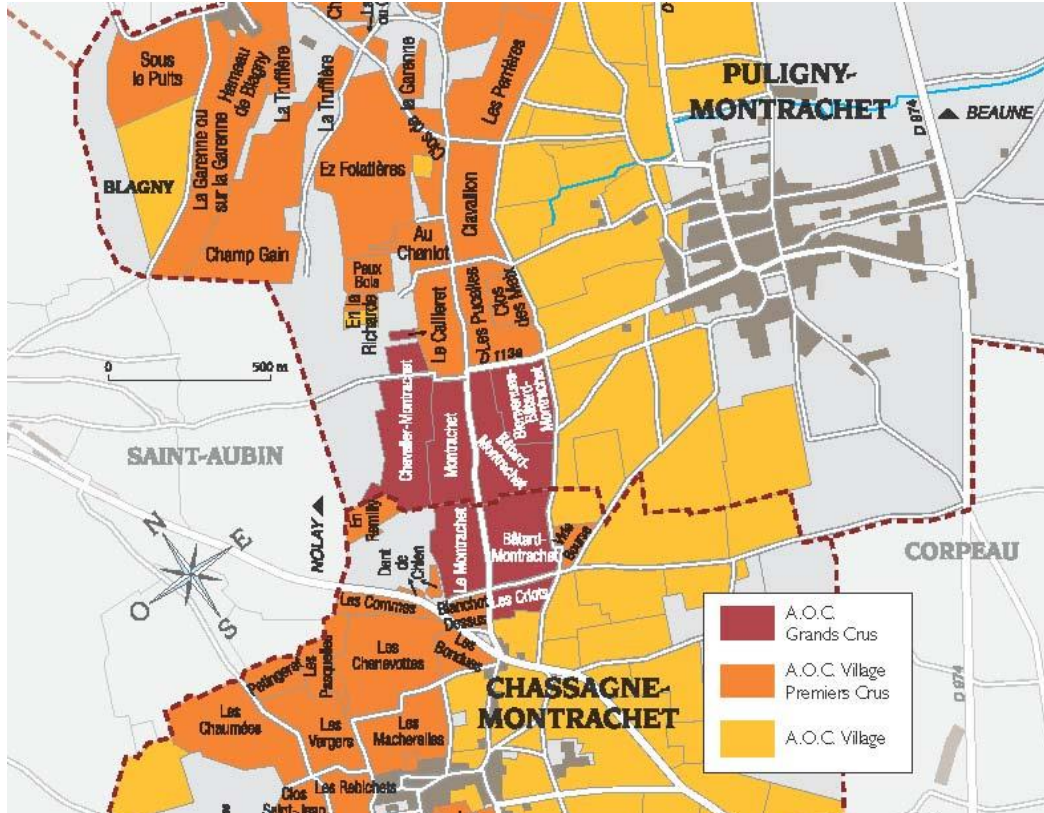
### STYLE OF THE WINES

While each Climat has its own nuances, there are some common characteristics. The wines have a golden colour with glints of emerald that yellows with age; the white wine bouquet suggests warm croissants and butter, bracken, dried fruit, spices and honey. The wine's body and bouquet become one, as their structure and harmony blend in perfect unity. Smooth, firm, dry and caressing on the palate, with deep, enveloped flavours, it has all the graces combined with an inflexible character.

### THE SOMMELIER'S RECOMMENDATIONS

**White:** the power and aromatic persistence of these majestic wines require noble, sophisticated dishes with complex textures. In short, fine cuisine. Foie gras pâté, naturally, but also caviar. Lobster, crayfish or large wild prawns, with powerful flavours, firm or even crunchy to the bite, make a fitting tribute and balance the wine's richness. Firm-fleshed white fish, such as monkfish, also make a fine companion. But we must not forget high quality poultry: the delicate flesh of a fine free-range chicken will be delicately coated by the Montrachet's smooth, noble texture. Add a further dimension by serving it with a creamy mushroom sauce; or with veal, pan-fried or in sauce, that the Montrachet's long, subtle acidity will highlight with tremendous class.

Serving temperatures: 12 to 14°C



## LOCATION

The villages of Puligny-Montrachet and Chassagne-Montrachet share Montrachet and Bâtard-Montrachet. Chevalier sur Puligny, and Bienvenues, Criots sur Chassagne. These are the Côte d'Or's southernmost Grands Crus, between Meursault (to the north) and Santenay (to the south).

Montrachet (pronounced Mon-ra-shay) was created in the Middle Ages by the Cistercian abbey in Maizières and the Lords of Chagny, and had already established an excellent reputation by the 17th century. Few will dispute that it is the finest expression of Chardonnay on Earth! Montrachet is also a family that assembles four nearby Grands Crus: Chevalier-Montrachet, Bâtard-Montrachet, Bienvenues-Bâtard-Montrachet and Criots-Bâtard-Montrachet (recognized as AOC Grands Crus on 31 July 1937).

## TERROIRS

The geological formation dates from the Jurassic period (175 million years old). East and south-facing at altitudes of between 265 and 290 metres (Chevalier), 250 and 270 metres (Montrachet), and 240 and 250 metres (Bâtard, Bienvenues, Criots). In Montrachet, shallow soil on hard limestone is traversed by a layer of reddish marl. In Chevalier the soil is shallow and stony with light rendzina formed on marl and marly limestone. In Bâtard, the brown limestone soil is deeper, with more clay on the piedmont side.

## COLOUR(S) AND GRAPE(S)

**Exclusively white** wines made from the **Chardonnay** grape.

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 "ouvrées"  
**402.72 ha** (including **80.52 ha** classified as Premier Cru)

<b>MONTRACHET:</b>	<b>7.80 ha</b>
<b>BÂTARD-MONTRACHET:</b>	<b>11.13 ha</b>
<b>CHEVALIER-MONTRACHET:</b>	<b>7.47 ha</b>
<b>BIENVENUES-BÂTARD-MONTRACHET:</b>	<b>3.57 ha</b>
<b>CRIOIS-BÂTARD-MONTRACHET:</b>	<b>1.57 ha</b>

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles  
**16,832 hl** (including **3,232 hl** classified as premier Cru)

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

\*in 2011 \*\*5-year-average 2007-2011