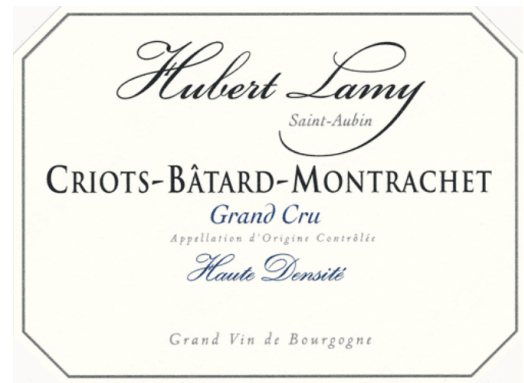


Criots-Bâtard-Montrachet Grand Cru, Haute Densité

Hubert LAMY



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Criots-Bâtard-Montrachet Grand Cru

GRAPE VARIETY: Chardonnay

WINEMAKER: Olivier Lamy

VINEYARD: 0.05 ha. planted in 1975 over stony limestone-dominant soil. Located on the southern border of Bâtard-Montrachet. Density of 20,000-25,000 vines/ha.

VITICULTURE: Organic (not certified).

WINEMAKING: The grapes are directly pressed, and the juice settles overnight in a stainless-steel vat. The next day the clear juice descends, via a gravity system, into neutral barrels for alcoholic fermentation over native yeasts and malolactic conversion.

AGING: Aged for 18 months in 300L and 600L barrels (0-10% new oak). Then blended and aged for 6-12 additional months in tank.

BOTTLING: Fined or filtered only if necessary.

