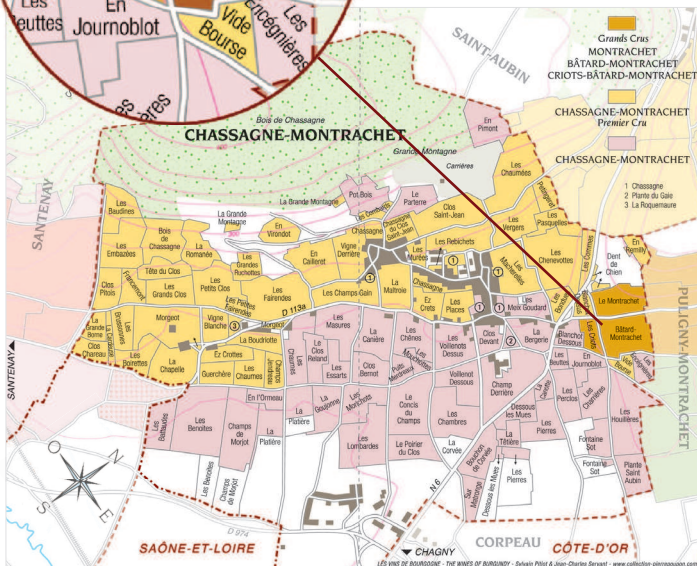
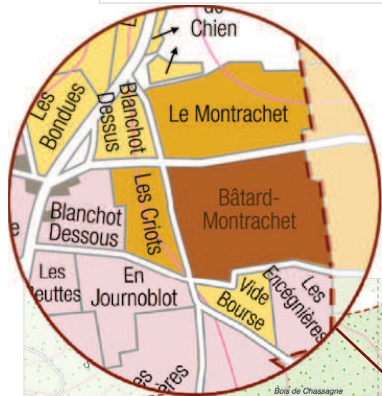
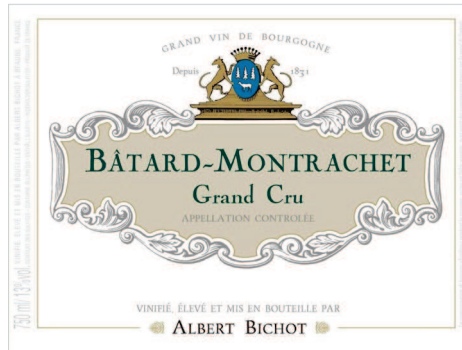


BÂTARD-MONTRACHET GRAND CRU



Côte de Beaune

100 % Chardonnay

AOC Grand Cru

The vineyard:

Brown limestone, marly, deep and clay soil

Vinification:

Oak barrels
 50 % new oak
 6 weeks to 2 months

Ageing:

100 % oak barrels
 35 to 50 % new oak
 14 to 16 months

A legendary wine, a symbol and part of Burgundy's heritage, the Bâtard-Montrachet appellation, like its neighbour "Le Montrachet", is indeed all of these. This is the true jewel of the appellation, which stretches across both the communes of Chassagne and Puligny (and to which the name "Mont Chauve" has been given).

Tasting notes

Incredible complexity even in its youth, the nose develops predominantly floral aromas with slight notes of toast and a touch of menthol. Full-bodied and powerful on the palate with gorgeous minerality and lasting flavours. The finish is long and delectable with subtle amber notes of candied fruit and sweets.

Food/wine pairing

Savour this Grand Cru with delicate fine fish or shellfish in sophisticated sauces, smoked salmon or foie gras.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine may be laid down for 7 to 10 years or more.