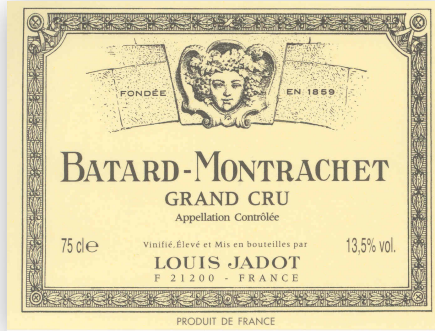


## BATARD-MONTRACHET

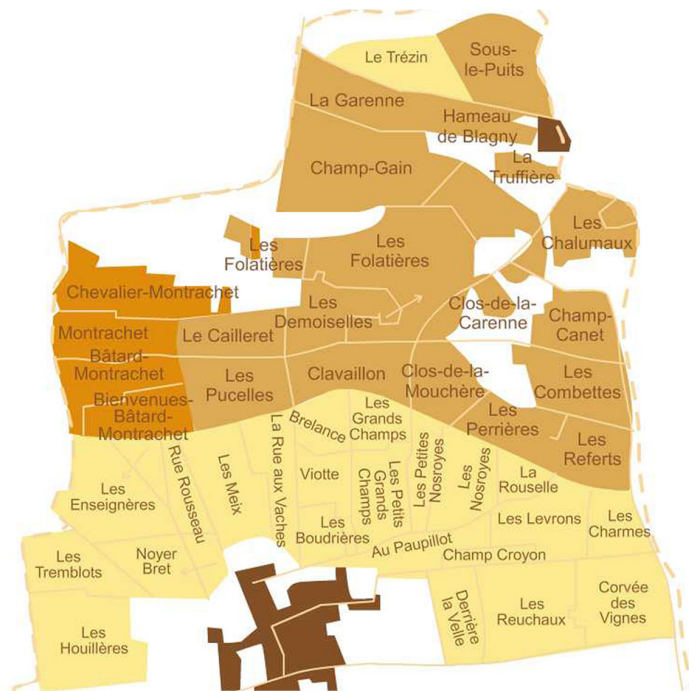


Côte de Beaune

Grand Cru

White

100% Chardonnay grapes



### Vineyards situation

Puligny Montrachet and Chassagne Montrachet are at the center of the four villages comprising the part of the Côte de Beaune region known as the "Côte des Blancs" (Meursault, Blagny, Chassagne and Puligny). This area received this name for the quality and royalty of its white wines.

### Characteristics

Bâtard Montrachet is located at the point where villages of Puligny Montrachet and Chassagne Montrachet converge. It borders the Bienvenues Bâtard Montrachet vineyard and is right below the Montrachet's one. It is exposed to the sun from the east, and sits on a terroir composed of chalky soil. It is also the largest of the five Grands Crus.

### Wine making

It is fermented and aged for an average of 18 months in oak barrels before bottling. This vinification highlights the unique qualities that come standard from the fruit in this great vineyard.

### Winemaker's comments / Gastronomy

Bâtard Montrachet is a full bodied wine, rich and powerful. It stuns the drinker with intense flavor of almonds, ripe apple, white flowers, honey and spices. In addition, the length in the mouth is remarkable.

Batard Montrachet is the perfect partner for elegant dining: foie gras, appetizers, lobsters, scallops.

### Preservation

Bâtard Montrachet shows at its its best after 10 to 20 years of good ageing and even more in great vintages.