

BIENVENUES-BÂTARD-MONTRACHET

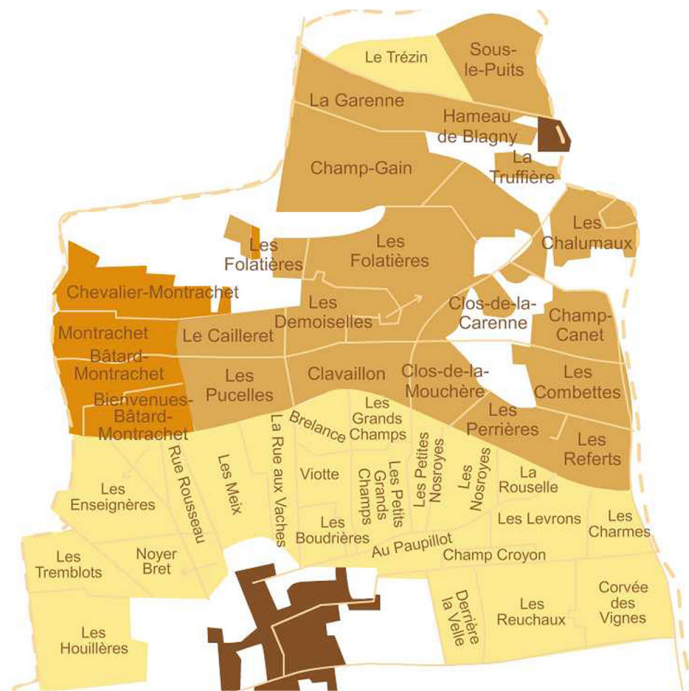


Côte de Beaune

Grand Cru

White

100% Chardonnay grapes



Vineyards situation

Puligny Montrachet is at the center of the four communes comprising that part of the Côte de Beaune known as the "Côte des Blancs" (Meursault, Blagny, Chassagne and Puligny) so named for the quality and predominance of its white wines.

Characteristics

Bienvenues Bâtard Montrachet is situated on the Puligny Montrachet commune, where the communes of Puligny Montrachet and Chassagne Montrachet converge. It is bordering the Bâtard Montrachet vineyard and just under the Montrachet vineyard.

Its exposure is east, on a chalky soil, quite heavy on the surface.

Wine making

Bienvenues Bâtard Montrachet is produced only with Chardonnay grapes, fermented and aged an average of 18 months in oak barrels before bottling. This vinification highlights the unique qualities inherent in the fruit of this great vineyard.

Winemaker's comments / Gastronomy

Bienvenues Bâtard Montrachet is a full bodied wine, rich and powerful, with intense flavor, great structure and very long finish. It is more elegant than a Bâtard Montrachet with a very good balance between acidity and mellowness. Astonishing aromas from fruits to flowers, mushrooms and spices.

Bienvenues Bâtard Montrachet will be a perfect partner with Haute Cuisine : foie gras, starters, charcuteries, fish and white meat with creamed sauce.

Preservation

Bienvenues Bâtard Montrachet is a wine for ageing. In good conditions of temperature and humidity, it will be able to age 10 to 20 years, or even more in very good vintages.