

Bavencoff Montagny Blanc

Bavencoff Yvan

France - Burgundy - Montagny

This Montagny presents a typical robe of a Burgundy Chardonnay: A pale yellow color with discreet green reflections. The color will change to golden yellow with age. On the nose, it develops delicate honey and vanilla aromas. On the palate, this wine is full-bodied, it offers a slightly oily texture typical of the great whites of Burgundy, rich and fresh flavors (vanilla, honey, golden apple, toast). The finish is long and mineral.

| Specifications | |
|----------------|--|
| Appellation | Montagny |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | Average 40 years |
| Soil type | Clay & Limestone |
| Vinification | Aged 14 months. 80%of the wine was aged in Stainless steel tanks with 20% aged in French Oak barriques (228 liter barrels). 100% Malolactic fermentation done. </> Wine was slightly filtered before bottling. |
| Production | 600 (9-liter cases) |
| Pairings | This wine goes perfectly with veal in sauce, scallops in butter and herbs, and most fish. Also to drink with hard mountain cheeses: Comté, Beaufort. |



| Codes, Weights and Measures | |
|-----------------------------|-----------------------------|
| UPC | 7 84585 02777 4 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02777 1 |
| Case Weight | 36 |
| Cases/Pallet | 70 |
| Layers/Pallet | 14 |
| SRP | \$ 0.00 USD 750mL Bottle |