

Bavencoff Montagny Blanc Premier Cru

Bavencoff Yvan

France - Burgundy - Montagny 1er Cru

To the eye, these wines present the classic features of a Burgundian Chardonnay: limpid, pale gold color with green highlights when young, darker gold color with age. The aromas are acacia, mayflower, honeysuckle, bramble flowers. Of the livelier scents, lemon-balm and gun-flint may be added. In the mouth, the wine is always fresh, young at heart, frisky, alluring, and rich in spicy back-flavors. Refinement and delicacy are harmoniously matched to a durably well-built structure.

Specifications	
Appellation	Montagny 1er Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Clay and Limestone
Vinification	> Hand harvest > Sorting on arrival + destemmed > Full vinification in oak including fermentations (20% new oak and 80% second and third wine). all done in 350 liters oak barrels with medium heat. > ML done > vinified with fine lees > 4 raking during vinification > filtered in plate filter, fining agent bentonite (clay)
Production	500 (9-liter cases)
Pairings	Highly-bred, subtle and rich in delicate nuances, it can be properly matched only with foods of comparable balance and aromatic intensity, for example, veal in white sauce suits it very well. As far as seafood is concerned, steamed or poached crustaceans, noble fish (plain fried, grilled, or, better still, steamed) are well-suited. Paella, made with meat and/or fish, also goes well with this wine since the smooth tasting dish with its diversity of aromas will be lit up by its allure and aromatic richness. The same goes for cooked seafood. As for cheeses, it brings out the best in goat cheeses, Beaufort, Comté, Emmental and Saint-Paulin.



Codes, Weights and Measures	
UPC	7 84585 03167 2
Units/Case	12
Unit Size	750 mL

Container	bottle
SCC	1 07 84585 03167 9
Case Weight	35
Cases/Pallet	70
Layers/Pallet	14
ABV	13.00%
SRP	\$ 55.99 USD 750mL Bottle