

# 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 USD 750mL Bottle