

Barolet-Pernot Batard-Montrachet Grand Cru

Barolet-Pernot Pere et Fils

France - Burgundy

Vineyards are located at 230-250 meters above sea level.

Total size of the parcels: 0.2257 hectares (0.557 Acres).

Nose of beautiful aromatic complexity. The smoky and peppery notes mingle with apricot and almond. The mouth is a beautiful echo of this tender and powerful nose. Very nice length in the mouth.

Specifications

Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 35 years
Agricultural Practices	Sustainable
Soil type	Calcareous Clay
Vinification	Manual harvest 100% full cluster 24-hour static settling. Indigenous yeast. Alcoholic and malolactic fermentations in oak barrels Aged in French Oak barrels for 11 months (100% new barrels) + an extra 2 months in stainless steel tanks before bottling.
Production	24 (9-liter cases)
Pairings	Barolet-Pernot Batard-Montrachet Grand Cru's food pairing



Codes, Weights and Measures

UPC	7 84585 03362 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03362 8
ABV	13.50%
SRP	\$ 1040.00 USD 750mL Bottle