



BAVENCOFF MEURSAULT

Bavencoff Yvan

France - Burgundy - Meursault

ABOUT THE WINERY

In 2003, a group of young winemakers decided to put their efforts together in order to succeed in the conquest of export. The grapes are selected among the best appellations of Burgundy to share the values and the history of this beautiful vineyard. All the wines are crafted with a great respect for tradition.

ABOUT THE WINE

Clear golden and green robe. Meursault shows a green golden color, leaning towards bronze as it ages. Limpid and brilliant, it exhibits silver highlights. The young wine is redolent of toasted almonds and hazelnuts in a floral and mineral (flint) setting. Butter, honey, and citrus fruits are also present. On the palate it is rich and ample with a nice balance between freshness and smooth nutty flavors.

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| Appellation | Meursault |
| Varietal(s) | 100% Chardonnay |
| Age of vines | 25 years old |
| Winemaking | Manual harvest. Aged 8-12 months in French oak barrels (50% new). |
| Soil Type | Clay & Limestone |
| Food pairing | Full bodied, the wine will perfectly go with noble and fine textured fish, white meats and poultry meat, grilled as well as in a white sauce. Even better, foie gras and blue cheeses will love this generous wine. |
| Size | 12/750ml |
| UPC | 7 84585 02479 7 |