



## BAVENCOFF MONTAGNY BLANC

### Bavencoff Yvan

*France - Burgundy - Montagny*

#### 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

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.



Appellation	Montagny
Varietal(s)	100% Chardonnay
Age of vines	40 years old
Winemaking	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.
Soil Type	Clay & Limestone
Food pairing	veal in sauce, scallops in butter and herbs, and most fish. Also enjoy with hard mountain cheeses: Comté, Beaufort.
Size	12/750ml
UPC	7 84585 02777 4