

Boussey Monthelie Blanc Premier Cru Sur La Velle

Domaine Boussey

France - Burgundy - Monthelie Premier Cru

The name Monthelie comes from Mont Lyoei, mountain of Bacchus. The "Sur la Velle" plot is located on the eastern edge of Monthelie. It borders the Volnay Clos des Chênes Premier Cru to the east. The vineyards here lie on broadly southeast facing slopes with just enough gradient to achieve good drainage.

The Monthelie Blanc Premier Cru Sur La Velle has a beautiful pale yellow color with green reflections.

It is complex and rich with delicious aromas of white flowers, fresh almonds, lemon and minerality.

The finish is long with a very good balance between the excellent ripeness and the perfect amount of acidity.

Specifications	
Appellation	Monthelie Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 10 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Surface area : 0.3 hectare (0.74 acre) The Monthelie Blanc Premier Cru Sur La Velle is vinified in temperature controlled stainless steel tanks. The wine is then aged in French Oak barrels for 12 months. (20% new barrels). Slightly filtered before bottling.
Production	150 (9-liter cases)
Pairings	A great match with white meat, fish and seafood.



Codes, Weights and Measures	
UPC	7 84585 02950 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02950 8
Case Weight	40
Cases/Pallet	50
Layers/Pallet	5
ABV	14.5%

SRP

\$ 60 USD
750mL Bottle