

Boussey Monthelie Blanc

Domaine Boussey

France - Burgundy - Monthelie

The name Monthelie comes from Mont Lyoei, mountain of Bacchus.

The Boussey Monthelie Blanc has a nice pale yellow color with green reflections.
Aromas of white flowers, fresh almonds, lemon and minerality.
The finish is long with a very good balance between the acidity and the ripeness.

Specifications	
Appellation	Monthelie
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Limestone soil with a few stones.
Vinification	Surface area : 1 hectare (2.47 acres) The Monthelie Blanc 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	375 (9-liter cases)
Pairings	Goes well with poultry, fish and crab cakes.



Codes, Weights and Measures	
UPC	7 84585 02949 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02949 2
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
ABV	13.5%
SRP	\$ 45 USD 750mL Bottle