

Pernot Belicard Batard-Montrachet

Domaine Pernot Belicard

France - Burgundy

Aromas of white peach, white apple, with a beautiful minerality. Also lighty salty, chalky aromas and some bread and brioche flavors and a hint of vanilla.

Specifications

Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Between 10 and 60 years old.
Agricultural Practices	Sustainable
Soil type	Hard Jurassic limestone.
Vinification	After a static clarification, the grape must is put into oak barrels to start the alcoholic fermentation. 100% oak barrels of which 35% are new oak barrels for 12 months, followed by 4 months in stainless steel tanks.
Production	25 (9-liter cases)
Pairings	Poultry with cream based sauces, French cheese, like camembert, but not too strong, also seafood and fish.



Codes, Weights and Measures

UPC	7 84585 03188 7
Units/Case	1
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03188 4
Case Weight	4
ABV	13.00%
SRP	\$ 1478.50 USD 750mL Bottle