

Pernot Belicard Bienvenues 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 30 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	Paultry with cream based sauces, French cheese, like camembert, but not to strong, also sea food and fish.



Codes, Weights and Measures	
UPC	7 84585 03189 4
Units/Case	1
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03189 1
Case Weight	4
ABV	13%
SRP	\$ 1200 USD 750mL Bottle