



Bâtard Montrachet

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The appellation Bâtard-Montrachet is located in the villages of Puligny-Montrachet and Chassagne-Montrachet. The two vineyards which make up this appellation cover approximately 15 acres each, and produce about 35,000 bottles.

The soil is composed of clay and limestone, and the altitude is between 220 and 390 metres. The vines are oriented east and south east.□



Grape Variety

100% Chardonnay

Tasting Note

Colour	Elegant golden yellow hue, both limpid and brilliant.
Nose	The nose is vanilla and caramel.
Palate	There is fatness on the palate, and your mouth is filled with complex flavours which finish with touches of very ripe fruit, vanilla and caramel.
Ageing	Five, ten or even twenty years for this exceptional grand cru.
Service	The ideal temperature is between 12 and 14°C (53 and 57°F).

Food Pairing

These wines should be reserved for gastronomy of exception: foie gras, fish in cream sauce and rich charcuterie.