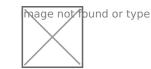
Bavencoff Meursault Bavencoff Yvan <u>France - Burgundy - Meursault</u>

Clear golden and green robe. Meursault shows a green golden color, leaning towards bronze as it ages. Limpid and brilliant, it exhibits silver highlights. The young wine is redolent of toasted almonds and hazelnuts in a floral and mineral (flint) setting. Butter, honey, and citrus fruits are also present. On the palate it is rich and ample with a nice balance between freshness and smooth nutty flavors.



Specifications

Appellation Meursault
Wine Type White

Varietals 100% Chardonnay

Age of Vines 25 years

Agricultural Practices Sustainable

Soil type clay & limestone

Vinification Manual harvest. Aged 8-12 months in French oak barrels (50%

new).

Pairings

Full bodied, the wine will perfectly go with noble and fine textured fish, white meats and poultry meat, grilled as well as in a white sauce. Even better, fair gras and blue.

well as in a white sauce. Even better, foie gras and blue

cheeses will love this generous wine.

Codes, Weights and Measures

UPC 7 84585 02479 7

Units/Case 12
Unit Size 750 mL
Container bottle

SCC 1 07 84585 02479 4

Case Weight 36
Cases/Pallet 70
Layers/Pallet 14

\$ 102.99 USD 750mL Bottle