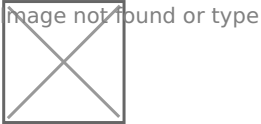


Bertrand Bachelet Santenay Blanc

Domaine Bertrand Bachelet

France - Burgundy - Santenay

The Santenay Blanc comes from a parcel that is 1.2 hectares in size (3 acres) in the village called “En Charron”, at around 300 meters above sea level, with excellent sunshine and thin limestone soil, guaranteeing great aromatic finesse.



The wine shows a beautiful golden color, a fresh and slightly roasted nose combining lemon and lime aromas with a hint of vanilla. On the palate, almond and toasted hazelnut flavors, along with notes of white flowers and vanilla nuances.

Specifications

Appellation	Santenay
Varietals	100% Chardonnay
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Hand harvest.
	This wine is vinified using natural yeast.
	It is aged 12 months in 228-liter French Oak barrels (20% new) and then 8 months in vats on fine lees.
Pairings	Excellent match with a creamy dish, such as a risotto or a hard cheese (Comté or Beaufort).

Codes, Weights and Measures

UPC	7 84585 02944 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02944 7
Case Weight	38
Layers/Pallet	7
SRP	\$ 68.99 USD 750mL Bottle