## **Bavencoff Bourgogne Blanc Chardonnay**

## **Bavencoff Yvan**

## **France - Burgundy - Bourgogne Chardonnay**

A fresh and pleasant Bourgogne Chardonnay with expressive aromas of white peach, apple, pear, ctirus fruits and floral notes of honeysuckle. On the palate, there is a nice balance between fruits and acidity, complementing the mineral character. It will drink well during its youth but will gain some extra aromatic complexity after a few months in the cellar.

Chacification		
Specifications		
Appellation	Bourgogne Chardonnay	
Wine Type	White	
Varietals	100% Chardonnay	
Age of Vines	Average 20 years	
Soil type	Clay & Limestone	
Vinification	Aged 14 months. 80% of the wine was aged in Stainless steel tanks with 20% was aged in French Oak barriques (228 liter barrels).  100% Malolactic fermentation done.  /> Wine was slightly filtered before bottling.	
Production	5,000 (9-liter cases)	
Pairings	Very pleasant as an aperitif, this Bourgogne Chardonnay also goes very well with cold meats, fish, grilled and marinated vegetables as well as goat cheese.	



Codes, Weights and Measures	
UPC	7 84585 02776 7
Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 07 84585 02776 4
Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
SRP	\$ 30.99 USD 750mL Bottle