## **Bavencoff Meursault**

## **Bavencoff Yvan**

## France - Burgundy - Meursault

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, 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
SRP	\$ 102.99 USD 750mL Bottle