

# Pernot Belicard Bienvenues Batard-Montrachet

## Domaine Pernot Belicard

### France - Burgundy

Aromas of white peach, white apple, with a beautiful minerality. Also lightly salty, chalky aromas and some bread and brioche flavors and a hint of vanilla.

## Specifications

<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	Between 30 and 60 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Hard Jurassic limestone.
<b>Vinification</b>	After a static clarification, the grape must is put into oak barrels to start the alcoholic fermentation. 100% oak barrels of which 35% are new oak barrels for 12 months, followed by 4 months in stainless steel tanks.
<b>Production</b>	25 (9-liter cases)
<b>Pairings</b>	Poultry with cream based sauces, French cheese, like camembert, but not too strong, also sea food and fish.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03189 4
<b>Units/Case</b>	1
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03189 1
<b>Case Weight</b>	4
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 1200.00 USD 750mL Bottle