



MAISON
Albert Brenot
DEPUIS 1849



Bienvenues-Bâtard-Montrachet covers an area of more than 5 hectares. The wines from this appellation come only from the village of Puligny-Montrachet. Bienvenues-Bâtard-Montrachet belongs to the five grands crus of the Côte de Beaune.



Chardonnay



Manuel harvest. In the winery, a strict selection of each grape is done by hand and a destemming is done.



Aging in oak barrels.



The vines planted in the appellation are located between 240 and 250 meters above sea level and benefit from rather thick clay soils.

TASTING

Gold color with emerald reflections, yellowing with age. At first, you'll perceive notes of butter and hot croissant, fern, dried fruits, spices and honey. With its harmonious structure and elegant body, this wine has a perfect balance, worthy of the best white wines in the world. Powerful wine with a very long finish.



To keep 8-10 years.
Temperature of service: 12-14°C.



This Bienvenues Bâtard Montrachet is best suited for all poultry and fish, notably with a morel sauce. It also goes perfectly well with some foie gras or langoustines.