

## Batard Montrachet Grand Cru 2019



### BACKGROUND

The intimate Domaine Coffinet-Duvernay is located in the illustrious village of Chassagne, in the southern Côte de Beaune. The estate is owned by Philippe Duvernay and his partner Laura Coffinet who set out on their winemaking venture with just seven vineyards, including the Grand Cru Batard Montrachet. The estate encompasses seven hectares across the appellation in total, four of which are dedicated to its outstanding white wine, in particular Chassagne Chardonnay, and three are dedicated to red. This specialist estate produces beautifully crafted wines that capture the intense aromas and flavor of their distinguished terroir like few other boutique wineries in the region. Capable of aging for decades, these impeccable wines have never been available in the United States before now.

### TERROIR & VINTAGE NOTES

Straddling both the communes of Puligny and Chassagne, Batard Montrachet is composed of classic argilo calcaire, a blend of clay and limestone rock from the Jurassic geological era. Rich in minerals, excellent drainage capability, it is a perfect terroir for the production of profound Chardonnay.

### WINEMAKING & AGING

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### TASTING NOTES

One of the best in the world, this wine is rich and viscous, with a honeyed fruit intensity, a substantial richness in body and depth, and a lingering finish of white flowers, mineral notes, and wild mushrooms. Serve slightly chilled with chicken, veal, and virtually any fish dish, especially when prepared with cream sauces.



### ORIGIN

Batard Montrachet AOC, Burgundy, France

### GRAPE VARIETIES

100% Chardonnay

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 13%, Closure: Cork

### WINEMAKER

Philippe Duvernay

