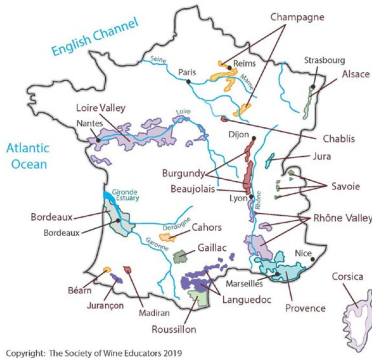


ClassicO

Fine Wines & Spirits
-est. 2002 -

Moillrd Grivot “Les Bouchot” Montagny 1er Cru

Major Wine Regions of France



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Varietal: Chardonnay

Appellation: Côte Chalonnaise, Bourgogne,

Soil: Clay and limestone soils

Elevation:

Residual Sugar: gr / liter

Dry Extract: gr / liter

Alcohol %: 14

Production:

Ph:

Acidity: gr / lt

Tasting Notes: Bright yellow with green hues, the nose is complex and expressive of white flowers, underlined by lime notes. On the palate its ample, well-balanced with aromatic notes of citrus fruits and honeysuckle.

Aging: Harvest by hand. Traditional vinification. Aged in oak barrels of 20 to 60% new oak for 8 to 15 months. The oak is mainly sourced from the Vosges region.

Food Pairing: Perfect with a tripe sausage or Burgundy snails but also with fish, shellfish or poultry with cream sauce or white meat. Hard cheeses (Gruyère and Gouda ...) or fresh Goat cheese.

Accolades



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