

	Retail	Savings
\$19.99	\$29.99	33%

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2013 Moillard Grivot 'Les Bouchots' product-timed-pdf - Burgundy, France - White Burgundy with Rare Finesse and Elegance!

Why We're Drinking It

Since its creation in 1850 in Nuits-Saint-Georges, Moillard-Grivot has developed in accordance with the Burgundian tradition, wines with a rare finesse and elegance, structure and power that offer good potential. Moillard-Grivot accelerated its growth by joining the group BEJOT Vins & terroirs in 2008. With a new winery in 2009, Moillard-Grivot has combined tradition and modernity, and continues to offer "well bred" wine, as the house saying goes.

Tasting Notes

Light yellow color with green glints. A mineral nose of white flowers and develops with a nice texture. This Montagny 1er Cru is aromatic, elegant and well balanced. It has a long determined finish and a remarkable acid column.

VARIETAL
Chardonnay
ALCOHOL
14.50
SIZE
750ml
BLEND
Chardonnay

Perfect Pairings

Its freshness and finesse allow it to be enjoyed as an aperitif. It also pairs well with white meat and sauce. At the sea side, it will be perfect with a plate of, shellfish (lobster, scallops) steamed or poached or noble fish just fried, grilled or steamed. Cheese: Goats, Beaufort Comte, Emmental
