



Jean-Claude RAMONET

Bienvenue Bâtard-Montrachet

Pierre Ramonet had a peasant background and became a legend by creating one of the finest *domaines* in Burgundy through sheer hard work and a genius for wine. The wines of Ramonet are in a class of their own, Jean-Claude and Noël are the third generation producers of the *domaine* known for producing wines of overall consistency and excellence. The Chardonnays of Ramonet are among the most age-worthy of the Côte de Beaune and their Montrachet is unheralded. The wines of Ramonet show concentrated, complex fruit character with mineral expression from limestone soils, and a creamy, elegant texture. From Ramonet's .8 acres.

Appellation: Bienvenue Batard-Montrachet Grand Cru

Varietals: Chardonnay

Color: Lemon

Aroma: Classic honeysuckle, pears and apples.

Taste: Flavors of orchard fruit and citrus with brioche richness.

Structure: Caressing mouthfeel with great concentration and a persistent finish.

Fermentation: After the grapes are hand harvested and pressed, fermentation takes place in tanks before being transferred to barrels. All wines undergo native fermentation. Ramonet believes that the gross lees contribute good elements to the wine so they do not allow them to settle out after pressing.

Aging: 12 months in 60-70% new oak

Alcohol: 14%

Features & Benefits

- One of the most recognized producers of Chassagne-Montrachet.
- Unparalleled quality puts Ramonet as the true leader of Chassagne-Montrachet.
- A collector's wine with great capacity to age.

Competitive Set:

- Leflaive, Pierre-Yves Colin-Morey