

Bock Batonnage

Dry white wine | 2025 | (0.75 l)

Type: White wine with protected designation of originn (Full-bodied wine)
Vineyards: Selected vineyards
Bottle sizes: 0.75 l
Pack: In paper box (1.40 kg)
Product line: white wine matured in large oak barrel

Tasting notes

The barrique version of the world's most popular white variety, after the barrel fermentation the wine aged in the same oak barrels for 8 months. Golden-yellow in colour, it is a full-bodied white wine with a hint of oily seeds aromas, a slightly vanilla, fruity nose. On the palate, it has aromas of roasted seeds and butteriness, accompanied by a soft acid backbone.

Wine characteristics

Degree of dryness: Dry
Sugar content: 1.4 g/l
Alcohol content: 12,00%
Titratable acidity: 5.8 g/l
Sugar-free extract content: 20.2 g/l

Viticultural data

Cultivation area: Pannon Wine Region
Vineyards: Selected vineyards
Characteristic soil: limestone, loess, loam
Grape types and percentage: chardonnay, sauvignon blanc
Burden of production: 1-1.5 kg/vine
Vintage time: 2025. szeptember

Winemaking data

Fermentation: vat
Method of fermentation: controlled
Maturation: barrique barrels
Maturation period: 8 months

Bock Pince • 7773 Villány, Batthyány utca 15.
Telefon: +36 72 492 919 • bock@bock.hu • webshop.bock.hu