

## **DOMAINE BOUARD-BONNEFOY Bourgogne Blanc**

Domaine Bouard-Bonnefoy sets the standard for naturally made, profoundly flavorful white Burgundy. Consider the family's hand-cranked wooden press, the mini-family cellar and the bottling "line," where each bottle is corked and labeled by hand—when someone says they are searching for an authentic wine far removed from today's hypertechnology and trends, they're looking for Bouard-Bonnefoy wines. What Chassagne's many beautiful vineyards offer, the Bouard-Bonnefoys capture faithfully—these are wines that astound with their pure aromas, their deep flavors and their ability to seduce from the very first sip.

**WINERY:** Domaine Bouard-Bonnefoy

**WINEMAKER:** Fabrice Bouard

ESTABLISHED: 1920s

**REGION:** FRANCE • Burgundy • Côte de Beaune • Chassagne-Montrachet

**APPELLATION:** Bourgogne AOC **BLEND:** 100% Chardonnay

**VINEYARDS:** Estate vineyard (lieu-dit) 'Plantelonge,' at some 750 feet above sea level and facing southwest, is located just east of *villages*-level vineyard 'Les Pierres' in the appellation of Chassagne-Montrachet. Soils are a mix of clay and limestone.

**AGE OF VINES:** 10 years

**WINEMAKING:** Hand-harvested. Grapes are pressed in an upright wooden press, cranked by hand. Fermented on indigenous yeasts in French oak barrels. Aged for one year in barrel, with 20% new oak.

**TASTING IMPRESSIONS:** Aromas of green apple, stone fruits, crisp pear. Tangy and light, with expressive mineral notes.

**PAIRING SUGGESTIONS:** Roasted chicken with herbs; fresh shellfish with lemon

