

DOMAINE BOUARD-BONNEFOY

Chassagne Montrachet 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 hyper-technology 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: Chassagne-Montrachet AOC

BLEND: 100% Chardonnay

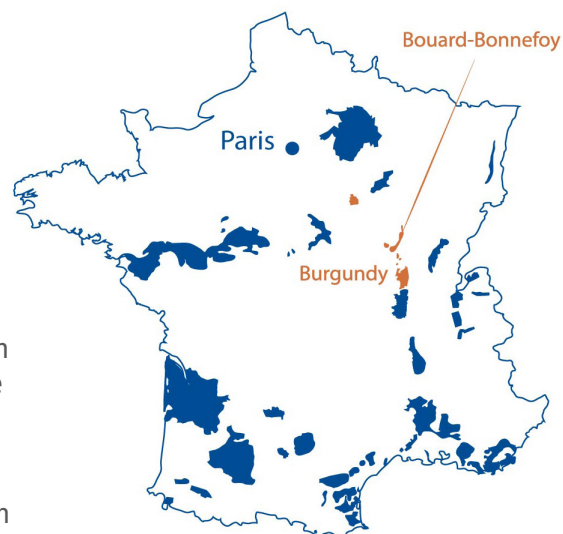
VINEYARDS: Fruit comes from four separate villages-level plots in Chassagne. 'Les Chênes,' which borders premier cru vineyard 'La Matroie;' 'La Bergerie' in the village proper; 'Sur Matronge' and 'La Têtière,' planted in 2011 by the family, were both once vegetable gardens. Soils mix limestone subsoils with clay and gravel.

AGE OF VINES: 5-20 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 (20% new; the rest 2-3 wine barrels).

TASTING IMPRESSIONS: Aromas of green apple, stone fruits, crisp pear. Tangy and textured; expressive mineral notes. Bright finish.

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



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