



DOMAINE BOUARD-BONNEFOY

Chassagne Montrachet 1er Cru 'En Remilly'

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 • Chassagne-Montrachet

APPELLATION: Chassagne-Montrachet AOC

BLEND: 100% Chardonnay

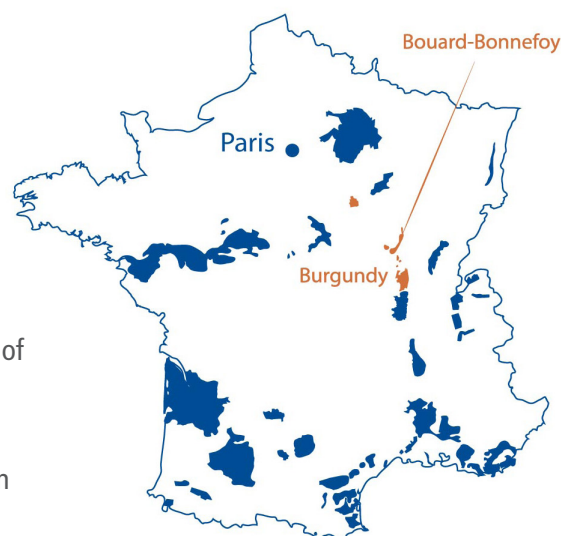
VINEYARDS: Facing full south, 'En Remilly' sits at the summit of the Mont Racht, at the border of Chassagne and Puligny. It directly touches grand cru Chevalier-Montrachet in Puligny. Soils are thin, and the "mother rock" of limestone here sits just below the surface.

AGE OF VINES: 35 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 crushed minerals, fresh truffle, poached white fruits, light honey. Full-bodied, textured, refined; flavors of white fruits, citrus, light herbs.

PAIRING SUGGESTIONS: Roasted chicken with herbs; rich seafood



NORTH BERKELEY IMPORTS

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