



DOMAINE BOUARD-BONNEFOY

Chassagne-Montrachet Rouge

Domaine Bouard-Bonnefoy sets the standard for naturally made, profoundly flavorful 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% Pinot Noir

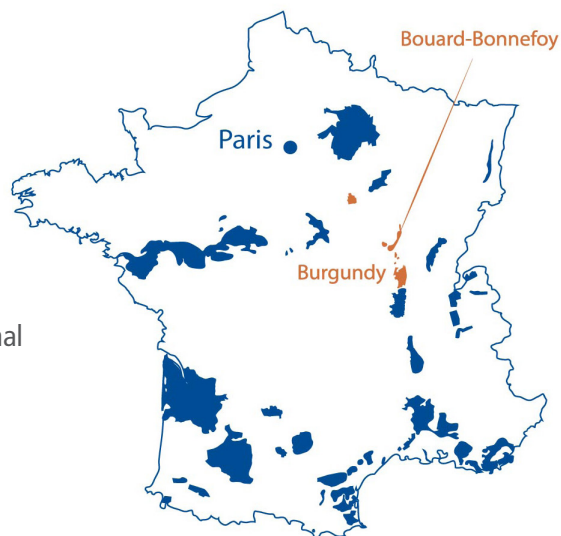
VINEYARDS: Estate vines are located in eight separate parcels within the Chassagne-Montrachet appellation, representing a broad range of traditional terroir. In the north, near Puligny, soils are more mineral; in the south, toward Santenay, soils are more complex, with marl, clay and limestone.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tank. Aged for one year in barrel, with 25% new oak. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberries, red cherries, pomegranate, light baking spices. Balanced; refined tannins; precise.

PAIRING SUGGESTIONS: Roasted chicken with herbs; charcuterie



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