

## **DOMAINE BOUARD-BONNEFOY** Chassagne-Montrachet 1er Cru 'Morgeot - Les Petits Clos'

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:** Chassagne-Montrachet AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** Facing southeast, the lieu-dit 'Les Petit Clos' sits within the larger 'Morgeot' vineyard, higher up on the slope, between 720 and 780 feet

in altitude. Soils are rich in white clay and limestone.

AGE OF VINES: 60+ 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 wildflowers, crushed stones, fresh pears, yellow plums. Tangy, refined, layered; flavors of yellow fruits, lightly spiced.

PAIRING SUGGESTIONS: Roasted chicken with herbs: fresh shellfish with

lemon

