

DOMAINE BOUARD-BONNEFOY Chassagne-Montrachet 1er Cru 'Les Vergers'

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 east, 'Vergers' sits between 720 and 810 feet in altitude on a pronounced slope, near the border with Saint-Aubin. Soils combine

limestone and clay.

AGE OF VINES: 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, with 20% new oak.

TASTING IMPRESSIONS: Aromas of yellow fruits, pineapple juice, light

baking spices. Expressive, juicy, with a mineral core.

PAIRING SUGGESTIONS: Roasted chicken with herbs; fresh shellfish with

lemon

