

DOMAINE BOUARD-BONNEFOY

Puligny-Montrachet 'Les Aubues'

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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

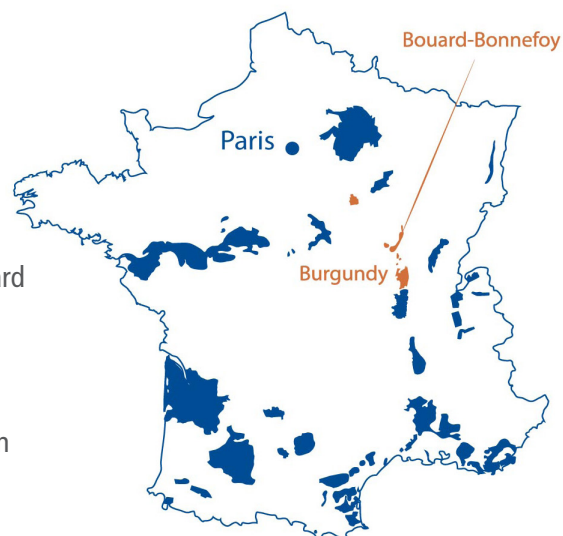
VINEYARDS: East-facing lieu-dit 'Les Aubues' sits inside the Puligny vineyard 'Les Enseignères,' just a stone's throw downslope from grand cru Bâtard-Montrachet. Soils here richer and deeper than upslope, with more clay.

AGE OF VINES: 55+ 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 stone fruits, light herbs, wildflowers. Savory and juicy; lemony flavors with a clean finish.

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



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com