

## **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 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% 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

