

BOUCHARD PÈRE & FILS CHASSAGNE-MONTRACHET



100% Chardonnay. Intense aromas of florals, lemon, grapefruit and pear. Full-bodied, rich and smooth. Flavors of lemon, apple, vanilla, minerals and cream with a lingering finish. Good aging potential. Pair with starters, fish and white meat in cream sauce.

On the south of the Côte de Beaune, the village of Chassagne became Chassagne- Montrachet in the 19th century, thereby benefiting from the notoriety of the mythical Grand Cru which it shares with Puligny. Facing east-south-east, the vineyards produce some of the finest white wines in the world. Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. They pass on all their expertise so that the grape selection conforms to their requirements. The soil is marly limestone. The wine is matured 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats. These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

Founded in 1731, Bouchard Père & Fils is one of Burgundy's oldest wine merchants and one of the largest landowners in the Côte d'Or. Over the centuries, the House has acquired highly renowned parcels for a total of 321 acres with 30 acres classified as Grands Crus & 183 as Premiers Crus. At the heart of their winemaking philosophy is the commitment to showcasing the truest & finest expression of each terroir, while honoring the traditions & specificities of each vintage. Bouchard Père & Fils has been committed to sustainable practices for nearly 15 years & was awarded the highest environmental certification in France, the *Haute Valeur Environnementale*, in 2015. In 2020, the Henriot family applied for organic certification of the Bouchard Père & Fils estate in Côte-d'Or, as well as their William Fèvre estate in Chablis. The two estates cover a total of 514 acres, which would constitute the largest organic wine organization in Burgundy as of 2024!

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Tasting Note:

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Shelf Talker:

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