



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

## CHASSAGNE-MONTRACHET

### Appellation village

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 are planted with both Pinot Noir and Chardonnay which produces some of the finest white wines in the world. White Chassagne-Montrachet has an intense bouquet and remarkable persistence.

### TASTING

**TASTING NOTE:** Intense floral and fruit aromas on the nose. Full-bodied, rich and smooth, this wine has a very lingering aftertaste. Good ageing potential.

**FOOD/WINE PAIRING:** Starters, fish and white meat in cream sauce.

**SERVING TEMPERATURE:** Between 12°C to 14°C

**AGEING POTENTIAL:** 5 years and more

### KNOW - HOW

**SUPPLIES:** Purchases of grapes are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

**MATURING:** 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.

**AGEING:** These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

### VINEYARD

**GRAPE VARIETY:** Chardonnay

**SOIL OF THE APPELLATION:** Marly limestone

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 70 hectares

