



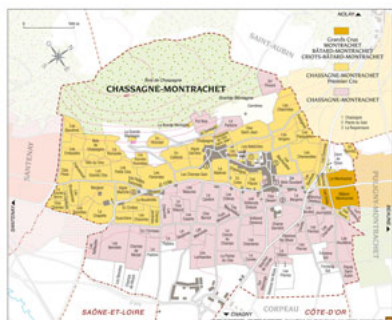
BOUCHARD AÎNÉ & FILS
BEAUNE - FRANCE

CHASSAGNE-MONTRACHET PREMIER CRU "LES CHENEVOTTES" 2013



Cuvée Signature

At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.



Varietal

100% Chardonnay.

Tasting notes

Colour: clear golden yellow.
Nose: aromas of white flowers and white-flesh fruits.
Palate: rich and supple, well-balanced with lovely acidity.

Serving temperature: 12-14°C / 54-57°F.

Serve with fish in creamy sauce, or poultry.

Ageing potential

3 to 5 years.

Origins

The *Cuvée Signature* range is a selection of reputed single vineyards villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities.

This vineyard is situated on relatively low-lying land, free of humidity and well exposed South-South-East. The name "Les Chevenottes" comes from the French word "chanvre" meaning hemp, which was perhaps planted on this land in former times. The vineyard extends over 10.99 hectares.

Vinification and maturing

Fermented in wooden vats and matured in oak barrels for 16 months (20% new oak).

Vintage : 2013

The 2013 vintage was born in pain: with a long winter and gloomy spring weather conditions have greatly complicated the work in the vineyard and decreased yields (coulure and millerandage, hail damage, disease). White wines are generally fruity and balanced, with notes of citrus on the nose. They display a beautiful structure that combines vivacity and freshness.