



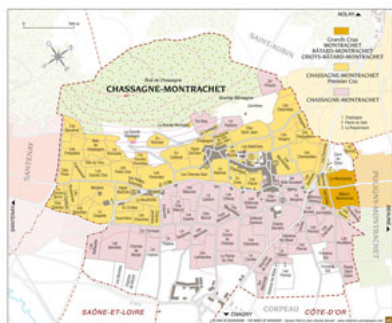
BOUCHARD AÎNÉ & FILS
BEAUNE - FRANCE

CHASSAGNE-MONTRACHET PREMIER CRU "LES MACHERELLES" 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

Color: clear golden yellow.

Nose: aromas of white-flesh fruit, white flowers with nuances of toast and lightly mineral.

Palate: supple with a fine acidity, finishing with a persistence of white-flesh fruit.

Serving temperature: 13-14°C/ 55-57°F.

Serve with delicate fish or seafood.

Ageing potential

7 to 10 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.

The "Les Macherelles" vineyard is situated on low-lying slopes to the south-east of the village of Chassagne-Montrachet. The clay-chalk soil is rich in iron and of reddish colour, and helps give the wines a certain mineral finesse. This small vineyard extends over 5.19 hectares.

Vinification and maturing

Fermented and aged in oak barrels for 16 months (with 25% 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.