



BOUCHARD AÎNÉ & FILS

## CHASSAGNE-MONTRACHET

### Premier Cru « Morgeot » 2006

APPELLATION D'ORIGINE CONTRÔLÉE

*Cuvée Signature*

*Bouchard Aîné & Fils has been making fine wines for over 250 years. The prestige of its name is due to its permanent commitment to ensuring perfect quality and authenticity of style in its wines.*



#### CATEGORY

The *Cuvée Signature* range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. Harvested, made and aged by winemaker Laurent Mairet, they are produced in very limited quantities.

The village of Chassagne-Montrachet is located at the heart of the Côte de Beaune's "golden triangle", between Meursault and Puligny-Montrachet. It is here that some of the finest Chardonnays in the world are to be found. Those of our Premier Cru "Morgeot" (its name refers to the famous Morgeot Abbey) cover 123.5 acres.

#### THE WINE

*Grape variety* : 100% Chardonnay

*Alcohol content* : 13.5% vol.

#### VINIFICATION/MATURING

Vinified in wooden vats and matured in oak barrels for 14 months (30% new oak).

*Harvested* : September 25th, 2006

*Average year vines were planted* : 1966

*Bottled* : December, 2007

*Production* : 3,000 bottles

#### TASTING NOTES

*Visual* : Liquid gold in color, clear and brilliant.

*Nose* : Very open with hints of peach, quince, and caramel.

*Palate* : Well-rounded and rich on the palate yet still fresh. The perfect balance of this 2005 vintage should allow it to evolve over the years.

#### SERVING SUGGESTIONS

Serve at 13-14°C/55-57°F as an aperitif or as an accompaniment to delicate fish (pikeperch in cream sauce, for example), lobster, etc.

#### AGEING POTENTIAL

7-9 years