



BOUZEREAU-GRUERE ET FILLES

SAINT AUBIN · COTE DE BEAUNE · CHARDONNAY

Saint Aubin Cortons Premier Cru

BACKGROUND

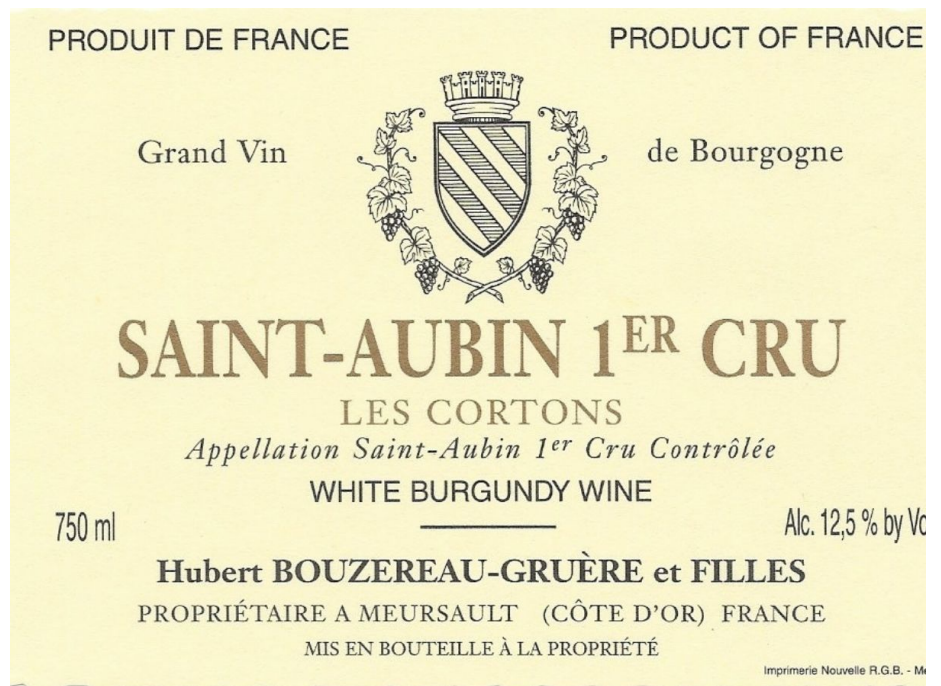
This parcel is just over the Montrachet hill from the Montrachet Grand Cru vineyard. It sits above the tiny hamlet of Gamay in the Saint Aubin appellation. This wine could also be labeled “en Remilly”, but the family prefers “Cortons”. Since it tastes very similar to wines from Chassagne-Montrachet, it has been lovingly referred to as the “poor man’s Chassagne.” In other words, it represents great value.

TASTING NOTES

Aromas of orange blossom, white flowers, and acacia give this wine a fresh, refined nose. The minerality kicks in mid palate. Very appealing lemon cream acidity on the finish. Lovely wine.

FOOD PAIRINGS

Roast Pintade (Guinea Hen). Shellfish. Goat cheese. Sushi.



WINE INFORMATION

REGION	Cote de Beaune	CLASSIFICATION	Premier Cru
TOWN	Saint Aubin	AGE OF VINES	40 years
WINEMAKER	Bouzereau-Gruere et Filles	CASE MADE	100
TYPE	White	CELLAR POTENTIAL	3-7 years
GRAPE	Chardonnay	NEW OAK	25%