

Au Bon Climat



2019

Chardonnay “Nuits-Blanches au Bouge”

Au Bon Climat creates Burgundian styled Chardonnays known for their balance, character, nuance and longevity. The “Nuits-Blanches au Bouge” is a variation on a theme; a balanced, structured wine but showing more richness and expression. We pick later, sort more, and leave it in barrel longer than our other Chardonnays. Each vintage the wine receives a title located in the blue starburst on the label. This vintage is “Stand On Our Own” - but written in Japanese kanji.

AT A GLANCE

APPELLATION:

Santa Maria Valley

VINEYARD:

Bien Nacido, Le Bon Climat

VARIETAL:

100% Chardonnay

COOPERAGE:

18 months new François Frères
French oak

HARVEST: October 14, 2019

ALCOHOL: 13.5%

ACIDITY: 7.2 g/L

pH: 3.24

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

ACCOLADES

WINE ENTHUSIAST 95

Antonio Galloni
vinous 94

JEB DUNNUCK 94

Wine & Spirits 93

“A brilliant Chardonnay from this team, it’s well worth seeking out.”

— JEB DUNNUCK

From The Winemaker

The fruit for “Nuits-Blanches” Chardonnay traditionally represents 90% Bien Nacido Vineyard “K Block” and 10% from our estate Le Bon Climat Vineyard, both in the Santa Maria Valley. Block “K” at Bien Nacido is one of the original blocks planted at Bien Nacido in the early 1970s and is one of the best.. The small amount of Le Bon Climat Chardonnay blended in adds a nice layer of complexity. The Chardonnay was hand harvested, whole cluster pressed, and put into new François Frères French oak barrels for 18 months, as we do with our “reserve quality” wines. It was bottled with no filtering. This richly textured wine will continue to age handsomely for the next 10 years.

Tasting Notes

Lovely aromas of apricot, lavender and caramel ebb into bright flavors of lemon/ lime, and a fresh, spicy finish with vanilla, clove and honeydew melon. The richness and texture are increasing in the bottle. We can’t wait to see this wine at 10 years of age.

Food Pairings

Match with lobster with drawn butter, roast chicken with herbs, or pasta with a brown butter sauce.

Au Bon Climat & Clendenen Family Vineyards

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AUBONCLIMAT.COM