

Au Bon Climat



2023

Chardonnay “Nuits-Blanches au Bouge”

From the beginning, Au Bon Climat has created Burgundian style Chardonnays known for their balance, character, nuance, and longevity. We make multiple Chardonnays each year, many vineyard designated. 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. It’s a bit more showy and consequently, the wine stands out and above, with every vintage earning high ratings. Each bottling of “Nuits-Blanches” receives a title located in the blue starburst on the label. 2023 reaffirms our belief in Justice, Equity, Diversity and Inclusion, with the title “JEDI”.

AT A GLANCE

APPELLATION:
Santa Maria Valley

HARVEST: multiple pickings throughout September 2023

VINEYARD:
Bien Nacido

ALCOHOL: 13.5%

VARIETAL:
100% Chardonnay

ACIDITY: 6.3 g/L

COOPERAGE:
18 months, 100% new François Frères French oak

pH: 3.47

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

Aromas of caramelized oak lead the nose, layered with toasted pine nut, salted butterscotch, and a hint of white chocolate truffle. As it opens, notes of orange blossom, coriander seed, and lemon curd emerge. The palate offers rich texture balanced by citrus-driven acidity and structure. Subtle hints of grapefruit and caramel apple are beginning to show and promise to deepen beautifully with time in bottle.

Food Pairings

This type of chardonnay is most expressive with dishes that are refined yet deeply flavorful. Try pairing this wine with food such as halibut beurre blanc, creamy mushroom risotto, or a Connecticut lobster roll.

From The Winemaker

The fruit for “Nuits-Blanches” Chardonnay showcases the best of Bien Nacido Vineyard in the Santa Maria Valley, particularly from original 1973 plantings like Blocks K and M. These old-vine, UC Davis clone 4 vines consistently deliver fruit with remarkable depth, balance, and low pH, ideal for age-worthy, food-friendly Chardonnay.

The 2023 growing season was unusually cool, allowing for gradual ripening and a harvest nearly a month later than usual. The extended hang time preserved the fruit’s natural acidity while maintaining excellent concentration. After being handpicked and immediately pressed, the wine was fermented in 100% new French oak. It completed malolactic fermentation, then aged on lees for 12 months, followed by an additional 6 months in barrel for enhanced richness and integration.

Au Bon Climat & Clendenen Family Vineyards

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