

Au  
Bon  
Climat



2021

## 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. “Nuits-Blanches” Chard has been a part of our elite “Blue Series” since 1996.

### AT A GLANCE

**APPELLATION:**  
Santa Maria Valley

**HARVEST:** October 15, 2021

**VINEYARD:**  
Bien Nacido, Le Bon Climat

**ALCOHOL:** 13.5%

**VARIETAL:**  
100% Chardonnay

**ACIDITY:** 7.3 g/L

**COOPERAGE:**  
20 months in new François  
Frères French oak

**pH:** 3.34

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$50

## Tasting Notes

This vibrant wine delivers a bold citrus punch. Layers of oak, macadamia nuts, and vanilla are followed by lemon zest. Notes of grapefruit, kumquat, and yuzu linger throughout the palate. Its high acidity harmonizes beautifully with the influence of new French oak, promising endless aging potential.

## Food Pairings

“Nuits-Blanches au Bouge” lends itself to dishes with Asian influence, as its richness can cut through herbs and spices. This Chardonnay can also be paired with leaner meats such as a grilled lemon herb chicken, or pan-seared scallops with a citrus beurre blanc sauce.

## From The Winemaker

The fruit for “Nuits-Blanches” Chardonnay traditionally represents the best of Bien Nacido Vineyard “K Block”, in the Santa Maria Valley. Block “K” at Bien Nacido is one of the original blocks planted at Bien Nacido in early 1973 and is one of the best. Planted all to UC Davis clone 4, this clone in the cool Santa Maria Valley yields grapes low in pH at a ripe sugar level. A low pH Chardonnay will age better, integrate oak better, and pair with food better. Le Bon Climat is planted with Dijon Clones 76 and 96 which have riper characteristics at lower sugar than the Davis clones. The small amount of Le Bon Climat Chardonnay blended into this wine adds a nice layer of complexity and texture.

The Chardonnay experienced slow ripening and a cool harvest, and then handpicked at optimal acidity. After pressing, the wine was barrel fermented in 100% new French oak barrels. After completing malolactic fermentation, the wine aged gracefully on lees for one year before being racked and returned to barrels for an additional 8 months of aging.