



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

BEAUNE LES GRÈVES

Premier cru - Côte de Beaune

It's the third widest climat on the Côte and one of the most famous Premier Cru from Beaune. This appellation draws its name from the structure of the earth, very sandy, that favours finesse. This remarkable terroir produces each year a harmonious, intense and silky wine.

TASTING

TASTING NOTE: Fine, very perfumed nose. This harmonious, well-constituted wine has the typical softness of Beaune's Premiers Crus. Good ageing potential.

FOOD/WINE PAIRING: Light game dishes, grilled meats, cheese.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 5 to 7 years and more

KNOW - HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days.

MATURING: 12 to 14 months in French oak, with until 25% new oak.

AGEING: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

VINEYARD

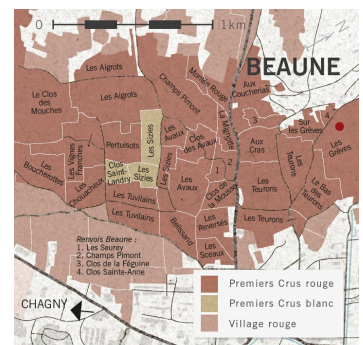
GRAPE VARIETY: Pinot Noir

EXPOSITION: East-Southeast

SOIL OF THE APPELATION: Limestone and clay with gravel

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 31.33 hectares

DOMAIN SURFACE IN PRODUCTION: 3.48 hectares



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