



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

CHAMBERTIN-CLOS DE BÈZE

Grand cru

The most prestigious Grand Cru in Gevrey-Chambertin is also one of the oldest walled vineyards in France. The famous "clos" was created in the 7th century by the monks from the abbey of Bèze in the best situated place on their vast estate. In 1395, Philippe le Hardi decided to improve the quality of the wines and banned the gamay variety in favour of pinot noir on his land. Later, Chambertin Clos-de-Bèze shared the imperial crown with Chambertin: during his reign, Napoleon would drink no other wines.

TASTING

TASTING NOTE: Intense and complex aromas on the nose. Structured - though not excessively - and with lovely fleshiness, this is a sumptuous wine with a great ageing potential.

FOOD/WINE PAIRING: Game, venison, full-flavoured cheeses.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 10 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 18 to 21 days.

MATURING: 12 to 14 months in French oak, with 45 to 60% new oak.

AGEING: The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: East

SOIL OF THE APPELLATION: Marly limestone and clay with crumbled rocks holding traces of potassium, iron and phosphorus

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 14.4 hectares

