



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

NUITS-SAINT-GEORGES LES CAILLES

Premier cru - Côte de Nuits

Situated in the south of the village of Nuits-Saint-Georges, the "Climat" of Les Cailles is different from its neighbours, producing an elegant, feminine wine. As early as 1892, Danguy and Aubertin classified it as a "tête de cuvée" in their book "Les Grands Vins de Bourgogne". Bouchard Père & Fils owns 1.08 hectares of this exceptional "terroir" where the ground is oolithic chalk (chalk composed of ooliths i.e. little balls of the size of fish eggs formed by the concretion of chalk on hard stones).

TASTING

TASTING NOTE: Intense notes of black fruit blended with oaky touches and delicately spiced. Full and fleshy on the palate, the structure of this wine is based on elegant tannins. Very good ageing potential.

FOOD/WINE PAIRING: Game, venison, meat dishes in sauce.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 7 to 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 15 to 20 days.

MATURING: is carried out for 12 to 14 months in French oak, with 40 to 50% 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: Oolite limestone

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 3.81 hectares

DOMAIN SURFACE IN PRODUCTION: 1.08 hectares

