



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

CHAMBERTIN

Grand cru

This appellation appears for the first time on an 18th century label as "Campus Bertini" from the name Bertin, a grower who is said to have planted and cultivated the land and obtained wines of the same quality as its famous neighbour, Le Clos de Bèze. Since then, this appellation, which was the favorite of Napoleon, has acquired such notoriety that the village of Gevrey has become Gevrey-Chambertin. The estate owns 15 ares and Bouchard Père & Fils produces some 700 bottles per year of this precious cru. The vines are planted on a gentle slope of red ferruginous chalk.

TASTING

TASTING NOTE: Deep and intense on the nose developing flavours of fruit and spice entwined with subtle oaky hints. Perfect marriage between grace and liveliness, strength and finesse. A superb wine displaying exceptional persistence and of great ageing potential.

FOOD/WINE PAIRING: Game, venison, full-flavored 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 hand picking in small cases and ruthless sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two- hourly cycles. Depending on the profile of the vintage, vatting lasts 18 to 21 days, then maturing is carried out for 12 to 14 months in French oak barrels, 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.

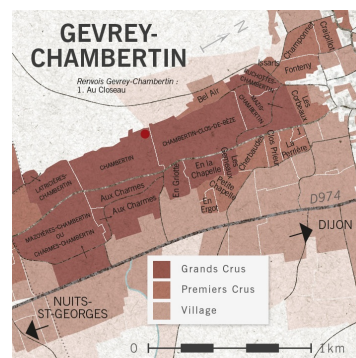
VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: East

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 15 hectares

DOMAIN SURFACE IN PRODUCTION: 0.15 hectares



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