



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

PULIGNY-MONTRACHET

Appellation village

Situated between its two neighbours, Meursault and Chassagne, the small village of Puligny-Montrachet with a sub-soil ideally suited to Chardonnay, is the true centre of gravity of the white wines of the Côte-d'Or. This village, where the most illustrious wines such as Montrachet or Chevalier-Montrachet are produced has given its name to a magnificent white wine, famed for its distinction, intense mellowness and great aromatic persistence.

TASTING

TASTING NOTE: Delicious floral and fruit aromas with a nice oaky note on the nose. An attractive marriage between power and elegance, this wine also offers lovely smoothness. Good ageing potential.

FOOD/WINE PAIRING: Fish, seafood and shellfish in sauce.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 years and more

KNOW - HOW

SUPPLIES: Purchases of grapes are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

MATURING: 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats.

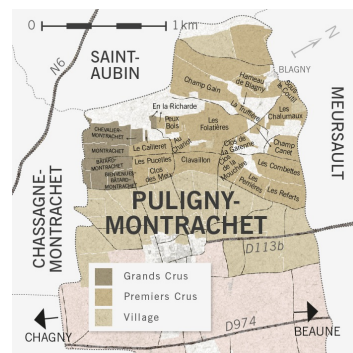
AGEING: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Limestone and clay on limestone subsoil

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 110 hectares



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