



This fine vineyard in Beaune owes its name to the Germanic tribe of the Marcomans who, it appears, settled here in the 3rd. century AD. Bouchard Père & Fils has owned vineyards here since 1791 and today harvests from 2.32 hectares situated at the northernmost point of the territory of Beaune. The layers of grey , marly chalk give this Premier Cru distinction, character, elegance and bouquet.

TASTING NOTE: Fruit aromas combined with a musky note and a delicate oaky hint on the nose. Firm and well-built, this wine is both full-bodied and elegant, giving it all its personality. Good ageing potential.

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

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 7 to 10 years and more

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 30 to 40% 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.



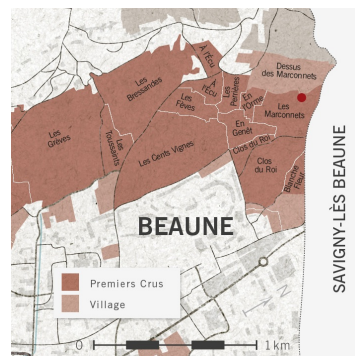
GRAPE VARIETY: Pinot Noir

EXPOSITION: Southeast

SOIL OF THE APPELATION: More clay than limestone, with marly outcrops in the middle of the slope

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 9.39 hectares

DOMAIN SURFACE IN PRODUCTION: 2.32 hectares



Château de Beaune - 21200 Beaune - France
www.bouchard-pereetfils.com - contact@bouchard-pereetfils.com - Tél. +33 (0)3 80 24 80 24

