



Situated near the town of Beaune, between "Les Grèves" and the "Clos de la Mousse", "Les Teurons" is a vineyard famous for its class and harmony. Its situation, on a hillock, would explain its name which means "the mount" in Celtic. Bouchard Père & Fils acquired the first parcel here in 1791, completed in 1869 to obtain a surface area of 2.41 hectares.

TASTING NOTE: Red fruit aromas with an oaky note on the nose. Soft and generous on the palate, in a lovely harmonious marriage. Good ageing potential.

FOOD/WINE PAIRING: Light game dishes, grilled meats, 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.



EXPOSITION: East-Southeast

SOIL OF THE APPELATION: Limestone and clay, predominantly limestone

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 21.04 hectares

DOMAIN SURFACE IN PRODUCTION: 2.41 hectares

