



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

POMMARD LES RUGIENS

Premier cru - Côte de Beaune

Classified "tête de cuvée" as early as 1855 by Dr. Laval, the "Climat" of Rugiens-Hauts is no doubt one of the most reputed of Pommard. Its fame is such that it was suggested that its name be added to that of the village of Pommard. Bouchard Père & Fils acquired vineyards here in 1853 and today still owns the 42 ares bought at that time.

TASTING

TASTING NOTE: Fruit aromas combined with animal notes and an oaky touch on the nose. A rich, robust and intense wine with spicy and peppery notes, calling for a bit of patience to open up completely. Very good ageing potential.

FOOD/WINE PAIRING: Wild boar, venison, red meat 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: 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.

VINEYARD

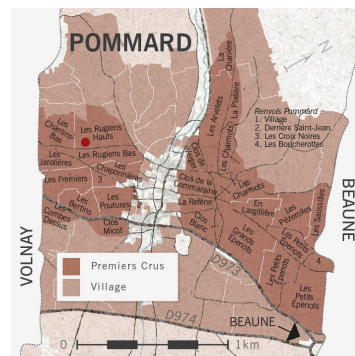
GRAPE VARIETY: Pinot Noir

EXPOSITION: East-Southeast

SOIL OF THE APPELLATION: Limestone with some iron deposits

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 12.66 hectares

DOMAIN SURFACE IN PRODUCTION: 0.42 hectares



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