



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

POMMARD PREMIER CRU

Premier cru - Côte de Beaune

The chalky clay soil coloured red by ferrous oxide gives Pommard its colour, solidity and fine aromas. Bouchard Père & Fils owns 1,49 hectare of the appellation Pommard Premier Cru, equally divided between two parcels near Volnay which produce a great wine: one, at the top of the slope offering intense structure, the other at the base of the slope giving a more robust wine.

TASTING

TASTING NOTE: On the nose, fruit aromas coupled with wilder animal notes expressed on an oaky touch. This is a robust, solid wine with a present tannic structure. very good ageing potential.

FOOD/WINE PAIRING: red meat in sauce, game, venison, full-flavoured cheeses.

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 APPELATION: Gravelly soil with clay and limestone, iron traces

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 30 hectares

DOMAIN SURFACE IN PRODUCTION: 1.49 hectare

