



**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

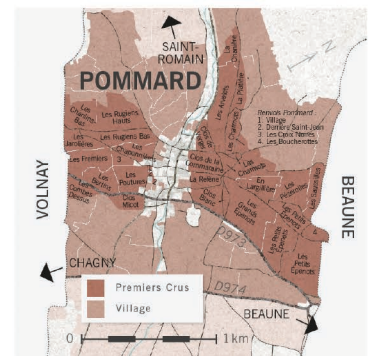
**GRAPE VARIETY:** Pinot Noir

**EXPOSITION:** East-Southeast

**SOIL OF THE APPELLATION:** Gravelly soil with clay and limestone, iron traces

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 30 hectares

**DOMAIN SURFACE IN PRODUCTION:** 1.49 hectare



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