



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

## BÂTARD-MONTRACHET

Grand cru

According to legend, the name of this white Grand Cru derives from the sharing out of the land by the Lord of Montrachet between his two sons: one had become a Chevalier whilst fighting against the enemy during the crusades and the other, illegitimate, is supposed to have given his name to the Bâtard-Montrachet cru just below Montrachet. Bouchard Père & Fils owns some 8 ares of Bâtard-Montrachet, divided up between the areas of Puligny-Montrachet and Chassagne-Montrachet.

### TASTING

**TASTING NOTE:** Rich floral and fruity aromas with a toasted touch on the nose. Full-bodied and complex on the palate, this wine is enveloped with charming butteriness. Very good ageing potential.

**FOOD/WINE PAIRING:** Fish in cream sauce, foie gras, Refined starters.

**SERVING TEMPERATURE:** Between 12°C to 14°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:** The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

**MATURING:** 12 to 13 months in French oak, with up to 15% new oak, depending on the vintage.

**AGEING:** The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

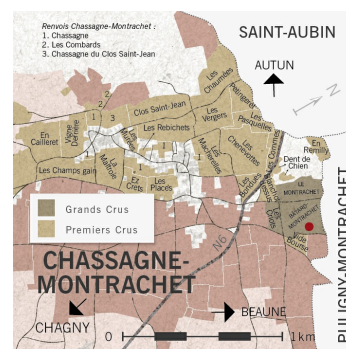
### VINEYARD

**GRAPE VARIETY:** Chardonnay

**SOIL OF THE APPELLATION:** Limestone and clay with stones

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 11.86 hectares

**DOMAIN SURFACE IN PRODUCTION:** 0.08 hectares



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