



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BEAUNE DU CHÂTEAU

Premier cru - Côte de Beaune

Bouchard Père & Fils has been producing the Beaune du Château cuvée, an exclusivity of the House, since 1907. This wine, which is a blend of several Premier Cru vineyards vinified separately, demonstrates the different facets of the terroir of Beaune. Red Beaune du Château comes from 17 Beaune Premier Cru vineyards, chosen for their complementary qualities: Aigrots, Avaux, Bas des Teurons, Belissands, Boucherottes, Bressandes, Cent Vignes, Champs Pimonts, Clos du Roi, A l'Ecu, En Genêts, Grèves, Pertuisots, Reversées, Seurey, Sizies and Toussaints.

TASTING

TASTING NOTE: Nice dark garnet colour with brown to mauve shades. Complex bouquet associating perfumes of jammy red fruit, fig, peony with a hint of chocolate. Harmonious and deep palate, with a beautiful maturity and dense but fine tannins. An attractive wine.

FOOD/WINE PAIRING: Meat dishes in white sauce, poultry.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 5 to 7 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 18 days.

MATURING: 12 to 14 months in French oak, with 25 to 35% 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: Pebbly marly limestone

DOMAIN SURFACE IN PRODUCTION: 26.04 hectares

