



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

## VOLNAY CLOS DES CHÊNES

Premier cru - Côte de Beaune

The name of this "Climat" comes, as its name suggests, from oak trees which have long since disappeared. Owner of 85 "ares" of this appellation, on chalky clay soil with chalk sub-soil, Bouchard Père & Fils only produces a little over 4000 bottles per year of this Premier Cru situated not far from Les Taillepieds.

### TASTING

**TASTING NOTE:** This wine combines richness and generosity, without losing any of Volnay's elegance and finesse. Rich and fleshy wine. Very good ageing potential.

**FOOD/WINE PAIRING:** Poultry, game birds.

**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

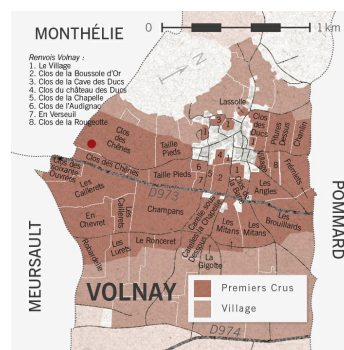
**GRAPE VARIETY:** Pinot Noir

**EXPOSITION:** Southeast

**SOIL OF THE APPELLATION:** Limestone and clay on limestone subsoil

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 15.4 hectares

**DOMAIN SURFACE IN PRODUCTION:** 0.85 hectares



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