



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

MONTHÉLIE LES DURESSSES

Premier cru - Côte de Beaune

Situated between Volnay and Mersault, the village of Monthélie is not as well known as its famous cousins. Nevertheless, the first traces of vineyards here date back to the 9th century. The "Climat" "Les Duressses" spreads over the villages of Auxey-Duressses where it is the prize vineyard, and the village of Monthélie, where it is one of the most remarkable Premiers Crus. The 1.72 hectares of the Bouchard Père et Fils estate, often harvested a little later than the other vineyards of Monthélie, produce rich wines.

TASTING

TASTING NOTE: Rich, varied aromas of berry fruit on the nose. On the palate, a charming ensemble with both structure and roundness. Good ageing potential.

FOOD/WINE PAIRING: Poultry, game birds (quail, pigeon, etc...).

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 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 35 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

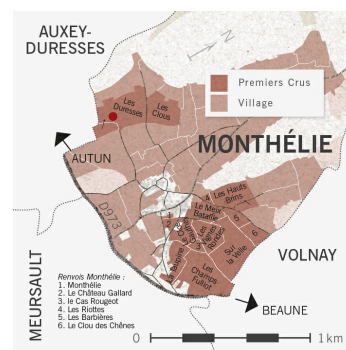
GRAPE VARIETY: Pinot Noir

EXPOSITION: South-Southeast

SOIL: Limestone and clay, marly and gravelly soil

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 6.72 hectares

DOMAIN SURFACE IN PRODUCTION: 1.72 hectares



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