



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## ECHEZEAUX

Grand cru

This Grand Cru appellation, part of the village of Flagey-Echezeaux, has very different characteristics. Bouchard Père & Fils owns 39 "ares" particularly well situated on a clayey and limestony subsoil. Located at the base of the small valley of Combe d'Orveau, the vines are conveniently protected from the wind. They are on a steep slope of 13% on stony ground, ideal for pinot noir."

### TASTING

**TASTING NOTE:** Intense aromas of red fruit and spices entwined with oaky hints. This wine is a perfect marriage of the elegance of its terroir and the power of its Grand Cru standing. Very good ageing potential.

**FOOD/WINE PAIRING:** Roasts or meat dishes in sauce, medium-flavoured cheeses.

**SERVING TEMPERATURE:** Between 17°C to 18°C

**AGEING POTENTIAL:** 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, vating lasts 18 to 21 days.

**MATURING:** 12 to 14 months in French oak, with 45 to 60% new oak.

**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:** Pinot Noir

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

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 36.34 hectares

**DOMAIN SURFACE IN PRODUCTION:** 0.39 hectares

