



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

GEVREY-CHAMBERTIN

Appellation village

In the heart of the Côte de Nuits, Gevrey-Chambertin is the area with the highest concentration of red Grands Crus of which the legendary Chambertin and Chambertin-Clos-de-Bèze, great favorites of Napoleon. It is even said that the Emperor made his men salute when passing by these venerable vines. The wines of Gevrey-Chambertin, only red, are very sought after for their great strength and velvetness.

TASTING

TASTING NOTE: Intense, perfumed bouquet with fruit aromas and an animal touch. Nice structure and lovely fleshiness. Good ageing potential.

FOOD/WINE PAIRING: Grilled and roasted red meat, full-flavored cheeses.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 5 to 7 years and more

KNOW - HOW

SUPPLIES: Purchases of grapes are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

VINIFICATION: Depending on the profile of the vintage, vatting lasts 15 to 18 days.

MATURING: 10 to 12 months in French oak barrels, with 25 to 30 % new oak.

AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Pinot Noir

SOIL OF THE APPELLATION: Triassic limestone, marls, crumbled stone, clay potassium, phosphorus and iron

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 360 hectares

