BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BEAUNE CLOS SAINT-LANDRY

Premier cru - Côte de Beaune

It is on the site of this remarkable vineyard that we find the oldest traces of the Chardonnay variety in Beaune. Quite a rarity in this Pinot Noir territory. Before it was given the appellation of Clos Saint-Landry, this vineyard appeared under the name of Tiélandry, meaning the estate of a certain Landry. It then became the property of the abbey of Maizières before the purchase by Antoine Philibert Joseph Bouchard in 1791. Since then, Bouchard Père & Fils has preciously kept the monopoly of this white Premier Cru of 1.98 hectares.

TASTING

TASTING NOTE: Suave aromas of fruit and flowers harmoniously blended with just the right touch of oak. This is a rich wine with expressive aromas and extraordinary smoothness. Good ageing potential.

FOOD/WINE PAIRING: Fish and poultry with fairly spicy sauces.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 to 7 years and more

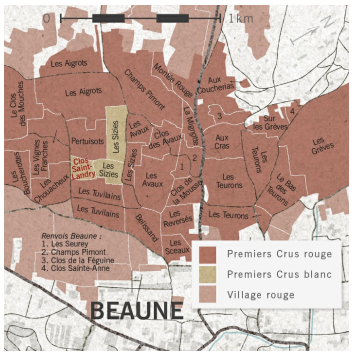
KNOW-HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

MATURING: 9 to 10 months in French oak, with up to 15% new oak, depending on the vintage, and for 3 to 4 months in stainless steel vats.

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: Chardonnay

EXPOSITION: Southeast

SOIL OF THE APPELATION: Limestone and clay with marls

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 1.98 hectares

DOMAIN SURFACE IN PRODUCTION: 1.98 hectares

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