



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BEAUNE

Appellation village

It is from a fine parcel on pebbly ground, adjoining the Beaune Premier Cru Les Aigrots, that are annually produced the 2500 bottles of this white Beaune. This is a rare appellation since most Beaune wines are produced from Pinot Noir (red wine).

TASTING

TASTING NOTE: The nose unveils flavours of white fleshed fruit and citrus combined with a subtle woody background. Aromatic and full on the palate with pleasant liveliness.

FOOD/WINE PAIRING: Starters, grilled or fish in light sauce, white meat or poultry

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 2 to 3 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: 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats.

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

VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: East-Southeast

SOIL OF THE APPELLATION: Limestone and clay with stones

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 13 hectares

DOMAIN SURFACE IN PRODUCTION: 0.33 hectares

