



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

VOLNAY EN CHEVRET

Premier cru - Côte de Beaune

Situated at the boundary with Meursault, on a soil made out of limestone and clay, this climat "En Chevret" is an extension of the first vineyard bought by the Maison, which is the emblematic Volnay Les Caillerets. It represents perfectly the appellation with its velvety elegance and its aptitude for ageing.

TASTING

TASTING NOTE: Deep and delicate bouquet developing flavours of fresh red fruits. Well balanced and deep mouth enhanced by silky tannins and a great length. A very elegant Volnay with a great potential.

FOOD/WINE PAIRING: Poultry, game birds.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 7 to 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, vatting lasts 15 to 20 days.

MATURING: 12 to 14 months in French oak, with 30 to 40% 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.

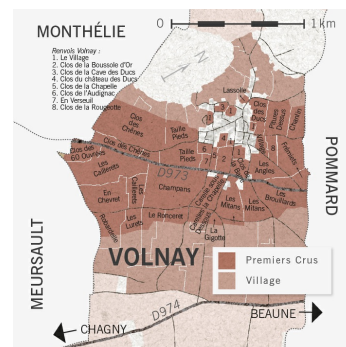
VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Southeast

SOIL OF THE APPELLATION: Limestone and clay

DOMAIN SURFACE IN PRODUCTION: 0.25 hectares



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