



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

MEURSAULT GENEVRIÈRES

Premier cru - Côte de Beaune

In olden days, the vineyards of this great Meursault must have been surrounded by junipers whose name has lived on. This prestigious appellation was classified as a "Tête de cuvée" as early as 1855 by Dr Lavalley in his renowned book "Histoire et Statistiques de la Vigne et des Grands Vins de la Côte-d'Or". At that time, the terms Premiers Crus and Grands Crus were not in use. Bouchard Père & Fils owns 2.65 hectares of Meursault Genevrières, often the first Chardonnays to be harvested on the estate.

TASTING

TASTING NOTE: Subtle bouquet of fruit and flowers combined with toasted hints. Full yet refined, without the slightest heaviness and with the liveliness typical of Les Genevrières. A voluptuous wine. Good ageing potential.

FOOD/WINE PAIRING: Fish dishes in sauce, foie gras.

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: East-Southeast

SOIL OF THE APPELLATION: Gravelly soil with clay and limestone, iron traces

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 16.48 hectares

DOMAIN SURFACE IN PRODUCTION: 2.65 hectares

