



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BEAUNE GRÈVES VIGNE DE L'ENFANT JÉSUS

Premier cru - Côte de Beaune

The name "Vigne de l'Enfant Jésus" refers to an old story. It is said that Marguerite du Saint Sacrement, the founding carmelite of the "Domestiques de la famille du Saint Enfant Jésus", predicted the birth of the king of France, Louis XIV, although her mother, Anne of Austria, was sterile. On the birth of the future "Roi Soleil", this exceptional vineyard which belonged to the Carmelites, took on the name "Vigne de l'Enfant Jésus". In 1791, when all national property was sold, Bouchard Père & Fils put in a bid for the vineyard, situated in the heart of the 32 hectares of the Beaune Grèves appellation, of which it still has the monopoly today.

TASTING

TASTING NOTE: Superb fruit and spice aromas with an oaky note on the nose. Intense, full and yet delicate on the palate, the wine has a charming velvetiness. Very good ageing potential.

FOOD/WINE PAIRING: Game birds, fattened chicken in cream sauce, Burgundian cheeses.

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 40 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: East-Southeast

SOIL OF THE APPELLATION: Limestone and clay, sandy and gravelly

DOMAIN SURFACE IN PRODUCTION: 3.92 hectares

