



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## BOURGOGNE PINOT NOIR - COTEAUX DES MOINES

Appellation régionale

In Burgundy, the regional appellations represent the majority of the production and offer a great diversity of flavour and quality. The A.O.C. wines from Bouchard Père et Fils are made from rigorously selected grapes and deserve a special mention. This is the case of red Bourgogne Coteaux des Moines, coming mainly from the famous villages of the Côte-d'Or. This pleasant wine is an agreeable mixture of tannin and fruity notes.

### TASTING

**TASTING NOTE:** Very aromatic bouquet of small ripe red fruits (cherry, raspberry, currant). Beautiful flesh in mouth, a delicious marriage where tannins and fruits are pleasantly mixed.

**FOOD/WINE PAIRING:** Roasts, poultry, meat pies, medium-flavored cheeses.

**SERVING TEMPERATURE:** Between 15°C to 16°C

**AGEING POTENTIAL:** 3 to 5 years

### KNOW - HOW

**SUPPLIES:** Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

**VINIFICATION:** Depending on the profile of the vintage, vatting lasts 8 to 12 days.

**MATURING:** 9 to 10 months : 20% in French oak barrels, 80% in stainless steel vats.

### VINEYARD

**GRAPE VARIETY:** Pinot Noir

**SOIL OF THE APPELLATION:** Limestone and clay

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 1842 hectares

