



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BEAUNE CLOS DE LA MOUSSE

Premier cru - Côte de Beaune

The oldest trace of Clos de la Mousse dates back to 1220, when it was bequeathed to the church of Notre Dame de Beaune by canon Edme de Saudon. During the Revolution, this fine vineyard became divided up. During the 19th century, the Bouchard family bought several vineyards of this delicate cru to obtain exclusivity. The 3.36 hectares of Clos de la Mousse were brought together on the 13th April 1872 with the acquisition by Antonin Bouchard of the last vineyard of "20 ares 28 centiares" This Premier Cru has been the monopoly of Bouchard Père & Fils ever since. The surrounding wall can still be seen today.

TASTING

TASTING NOTE: Fruit aromas combined with light toasty notes on the nose. Both fleshy and refined, Clos de la Mousse reveals its charms with delicacy. Good ageing potential.

FOOD/WINE PAIRING: White meat dishes, grilled poultry.

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 on clayey subsoil

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 3.36 hectares

DOMAIN SURFACE IN PRODUCTION: 3.36 hectares

