



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

CLOS VOUGEOT

Grand cru

In 1110, the Cistercian monks were donated land in the village of Vougeot which they very quickly planted with vines and kept until the Revolution. Today, the prestigious "clos" of 50 hectares belongs to about 80 owners. The soils at Clos Vougeot have quite different characteristics, from gravel and chalk at the top of the plateau producing a velvety wine, to brown, marly, clayey soil at the bottom giving stronger wines.

TASTING

TASTING NOTE: Complex bouquet of red and black berries with spicy and slightly oaky notes. Dazzling elegance on the palate, with a perfect blend of finesse and raciness. Very good ageing potential.

FOOD/WINE PAIRING: Red meat dishes, roasted or in sauce, game birds, medium-flavoured cheese.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 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 18 to 21 days.

MATURING: 12 to 14 months in French oak, with 45 to 60% new oak.

AGEING: The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: East

SOIL OF THE APPELLATION: Limestone and clay with gravel

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 50.04 hectares

DOMAIN SURFACE IN PRODUCTION: 0.45 hectares

