



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

BEAUNE DU CHÂTEAU

Premier cru - Côte de Beaune

Bouchard Père & Fils has been producing the Beaune du Château cuvée, an exclusivity of the House, since 1907. This wine which is a blend of several Premier Cru vineyards, vinified separately, demonstrates the different facets of the terroir of Beaune. White Beaune du Château comes from 4 parcels of Beaune Premier Cru chosen for their complementary qualities: Aigrots, Tuvilains, Siziey and Sur les Grèves. The grapes from each "climat" are vinified separately before blending, in order to preserve the character of each "terroir".

TASTING

TASTING NOTE: Pale gold/ gold colour with green shades. The nose is made of white flesh fruit, candied citrus aromas with a hint of brioche and ginger bread. The mouth associates richness, subtle oak, taste of dried fruit. Pleasantly rich wine.

FOOD/WINE PAIRING: Fine cooked meats, meat pies, warm pâté, snails.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 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.

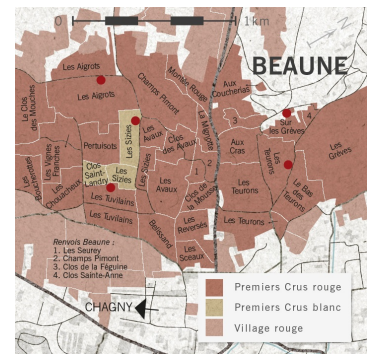
VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: East-Southeast

SOIL OF THE APPELLATION: Limestone, clay and marls with varying proportions according to each parcel

DOMAIN SURFACE IN PRODUCTION: 9.92 hectares



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