



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

CÔTE DE BEAUNE-VILLAGES

Appellation village

Contrary to the Côte de Nuits-Villages, where the growing area is clearly defined, the appellation Côte de Beaune-Villages is not itself delimited. It is simply used for all the communal red wines from the Côte de Beaune, with the exception of Beaune, Aloxe-Corton, Pommard and Volnay. Coming from the areas of Ladoix, Chorey, Monthélie and Pernand-Vergelesses, this Côte de Beaune-Villages is a pleasantly balanced wine.

TASTING

TASTING NOTE: On the nose, overflowing with red fruit. On the palate, the wine is pleasantly delicate. Should be drunk in its youth to enjoy its freshness.

FOOD/WINE PAIRING: Poultry, white meat, grilled meat.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 3 to 5 years and more

KNOW - HOW

SUPPLIES: Purchases of grapes 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 12 to 15 days.

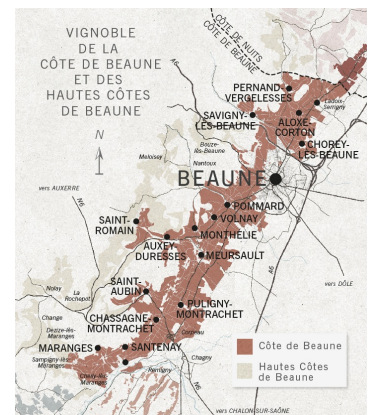
MATURING: 10 to 12 months in French oak barrels, with 20 to 30 % new oak and the rest in stainless steel vats.

AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Pinot Noir

SOIL OF THE APPELLATION: Limestone and clay



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