



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

CORTON-CHARLEMAGNE

Grand cru

An attractive story is told about this appellation: Charlemagne was very fond of the wine from Le Corton which, at the time, was red. Towards the end of the Emperor's life, the vineyards facing south were planted with chardonnay, to produce a white wine to avoid staining his white beard. In 1909, Bouchard Père & Fils acquired 60% of the prestigious vineyard at Le Corton (i.e. 6.93 hectares) which, has the rare particularity of being planted with either pinot noir or chardonnay. Today, Bouchard Père & Fils is the third most important owner in Corton-Charlemagne, with 3.65 hectares.

TASTING

TASTING NOTE: Intense fruit and toasted aromas blended with the mineral notes typical of this appellation on the nose. A rich, powerful wine with a strong personality. Very good ageing potential.

FOOD/WINE PAIRING: Fish and shellfish in sauce, foie gras.

SERVING TEMPERATURE: Between 12°C to 14°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: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

MATURING: 12 to 13 months in French oak, with up to 15% new oak, depending on the vintage.

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

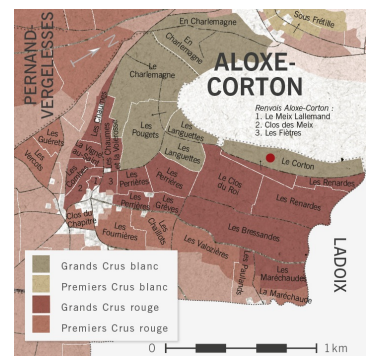
GRAPE VARIETY: Chardonnay

EXPOSITION: East

SOIL OF THE APPELLATION: Limestone and clay, predominantly limestone

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 52.44 hectares

DOMAIN SURFACE IN PRODUCTION: 3.65 hectares



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