



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

CÔTE DE NUITS-VILLAGES

Appellation village

Five villages, at the opposite ends of the Côte de Nuits, are classed Côte de Nuits-Villages: to the north, Fixin, which also has Premier Cru vineyards, and Brochon, where some of the vineyards are classified as Gevrey-Chambertin, to the south, Premeaux-Prissey, Comblanchien and Corgoloin, at the very end of the Côte de Nuits. Almost exclusively red, these wines are pleasantly balanced, being complementary to the full bodied wines of the north and the suppler wines of the south.

TASTING

TASTING NOTE: Rich aromas of black Berry fruit on the nose. Fleshy and very perfumed on the palate, with the marked caractère of all Côte de Nuits wines.

FOOD/WINE PAIRING: Grilled or lightly sauced meat, game birds.

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: 8 to 10 months in French oak barrels, with 20 to 30 % new oak.

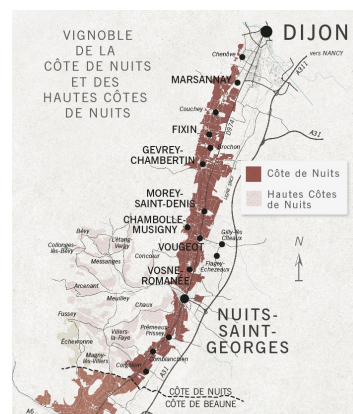
AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Pinot Noir

SOIL OF THE APPELLATION: Limestone and clay

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 139 hectares



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