



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

NUITS-SAINT-GEORGES

Appellation village

Capital of the Côte de Nuits, this village is the home to the Hospices de Nuits that organizes an important auction of its production every year, as do the Hospices de Beaune. The main street in Nuits-Saint-Georges is named after Fagon, the doctor who treated Louis XIV and prescribed the town's wine for him. This is the most southernly appellation of the Côte de Nuits producing wines rich in tannin which gives them strength, depth and a high potential for laying down, from five to fifteen years.

TASTING

TASTING NOTE: Intense aromas of berry fruit and spices on the nose. Rich, tannic and well structured, this wine develops additional roundness after a few years in bottle. Good ageing potential.

FOOD/WINE PAIRING: Game, venison, all grilled and roasted meat.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 5 to 7 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 15 to 18 days.

MATURING: 10 to 12 months in French oak barrels, with 25 to 30 % new oak.

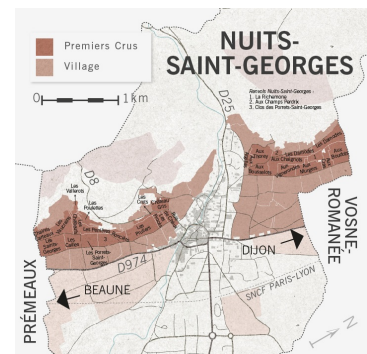
AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Pinot Noir

SOIL OF THE APPELLATION: Limestone and clay with stones

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 158 hectares



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