



**BOUCHARD PÈRE & FILS**  
FONDÉE EN 1731

## VOLNAY LES CAILLERETS

Premier cru - Côte de Beaune

According to tradition, "who has no vines in Caillerets, does not know what Volnay is worth". Qualified as "Tête de cuvée" in the 1855 rating by Dr. Lavalley, this appellation is the very example of finesse, elegance and gracefulness. The 3.76 hectares of this exceptional Premier Cru have a particular meaning for Bouchard Père & Fils, since it was the first vineyard bought by the House in 1775. The Carnot family who owned the land is still mentioned on the bottles "Ancienne Cuvée Carnot".

### TASTING

**TASTING NOTE:** Exquisite fruit and spice aromas on the nose. On the palate, perfect harmony between structure and elegance: rich, complex and voluptuous. Very good ageing potential.

**FOOD/WINE PAIRING:** Lamb, duck, light game.

**SERVING TEMPERATURE:** Between 17°C to 18°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:** Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days.

**MATURING:** 12 to 14 months in French oak, with 30 to 40% new oak.

**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

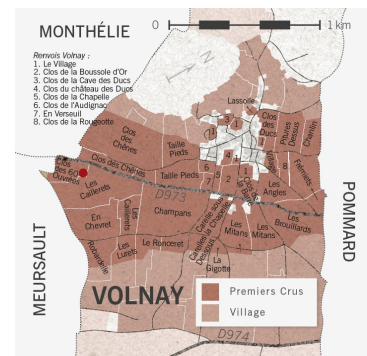
**GRAPE VARIETY:** Pinot Noir

**EXPOSITION:** Southeast

**SOIL OF THE APPELLATION:** Thin layers of limestone and clay on a cracked rocky table-land

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 14.33 hectares

**DOMAIN SURFACE IN PRODUCTION:** 3.09 hectares



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