



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

VOSNE-ROMANÉE

Appellation village

Vosne-Romanée, a holy land of wine harbouring, on only a few hectares, some of the most famous red Grands Crus in the world: Richebourg, La Tâche, La Grande Rue, La Romanée, Romanée Saint-Vivant, and of course, Romanée-Conti. The wines of Vosne-Romanée are symbols of absolute elegance, velvety, fleshy, with charm and great length.

TASTING

TASTING NOTE: Delicate aromas of red fruit and undergrowth on the nose. Charming and distinguished, with lovely length on the finish. Good ageing potential.

FOOD/WINE PAIRING: Meat dishes, roasted or in sauce, medium-flavored cheeses.

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

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 98 hectares

