



**BOUCHARD PÈRE & FILS**  
FONDÉE EN 1731

## BOURGOGNE PINOT NOIR - LA VIGNÉE

### Appellation régionale

The regional appellations alone represent more than half of the production of the wines of Burgundy. The grapes picked from the whole growing area offer a great diversity of flavour and quality. The A.O.C. wines from Bouchard Père et Fils are made from rigorously selected grapes and deserve a special mention, like this Bourgogne La Vignée Pinot Noir which is a harmonious blend of fruit and "terroir".

### TASTING

**TASTING NOTE:** Elegant small fruit flavours. A pleasantly balanced wine which reveals a harmonious blend of fruit and terroir. To enjoy young for its freshness, can age 3-4 years to develop more mature pinot noir notes.

**FOOD/WINE PAIRING:** Roasts, poultry, meat pies, medium-flavored cheeses.

**SERVING TEMPERATURE:** Between 15°C to 16°C

**AGEING POTENTIAL:** 3 to 5 years

### KNOW - HOW

**SUPPLIES:** Purchases of musts and young wines 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 8 to 12 days.

**MATURING:** 9 to 10 months: 10 to 15% in French oak barrels, the rest in stainless steel vats.

### VINEYARD

**GRAPE VARIETY:** Pinot Noir

**SOIL OF THE APPELATION:** Limestone and clay

**TOTAL SURFACE OF THE APPELATION IN PRODUCTION:** 1842 hectares

