



# BOUCHARD PÈRE & FILS

FONDÉE EN 1731

## MONTHÉLIE

### Premier cru - Côte de Beaune

Situated between Volnay and Mersault, the village of Monthélie is not as well known as its famous cousins. Nevertheless, the first traces of vineyards here date back to the 9th century.

#### TASTING

**TASTING NOTE:** Nice dark garnet colour with mauve to violet shades. Jammy red and black fruit perfumes. Very pleasantly fruity and round on the palate. A wine full of charm.

**FOOD/WINE PAIRING:** Poultry, game birds (quail, pigeon, etc...).

**SERVING TEMPERATURE:** Between 17°C to 18°C

**AGEING POTENTIAL:** 7 years and more

#### KNOW - HOW

**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 18 days.

**MATURING:** 12 to 14 months in French oak, with 35 to 35% 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:** South-Southeast

**SOIL OF THE APPELLATION:** Limestone and clay, marly and gravelly soil

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 34.81 hectares

