



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 APPELLATION: Limestone and clay

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 1842 hectares



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