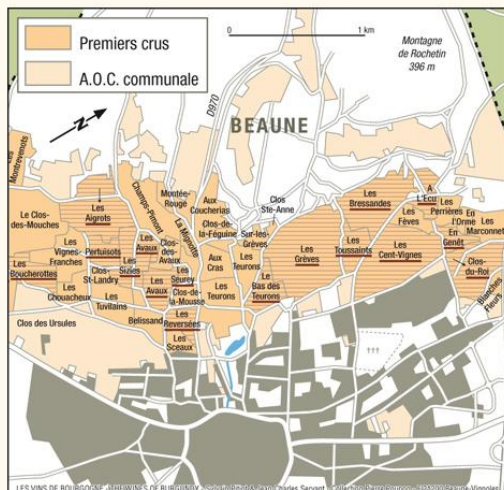
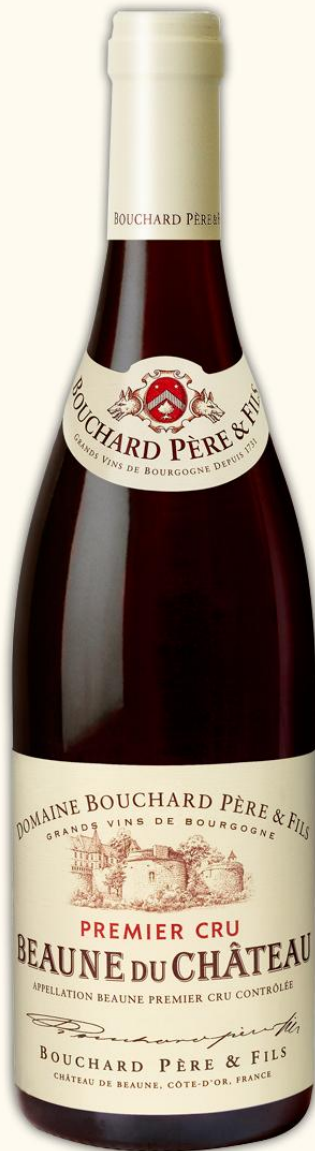




BEAUNE DU CHÂTEAU

Premier Cru / Côte d'Or

Vineyards

Bouchard Père et Fils has been producing the Beaune du Château cuvée, an exclusivity of the House, since 1907. A blend of several Premier Cru vineyards, vinified separately, this wine demonstrates the different facets of the terroir of Beaune. Red Beaune du Château comes from 17 Beaune Premier Cru vineyards, chosen for their complementary qualities: Aigrots, Avaux, Bas des Teurons, Belissands, Boucherottes, Bressandes, Cent Vignes, Champs Pimonts, Clos du Roi, A l'Ecu, En Genêts, Grèves, Pertuisots, Reversées, Seurey, Sizies and Toussaints.

Grape varieties: Pinot Noir

Exposition: From East- Southeast to South- Southeast

Land: Pebbly marly limestone

Bouchard Père & Fils domain area: 26,04 ha

Wine notes

Fine, very perfumed nose. This harmonious, well- constituted wine has the typical softness of Beaune's Premiers Crus. Good ageing potential.

Advice services

Food- wine suggestions: Meat dishes in white sauce - Poultry

Service: Between 17°C to 18°C

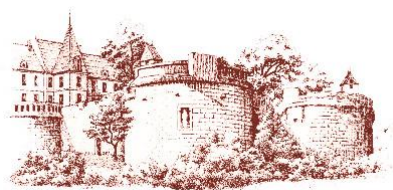
Aging potential: 5 to 7 years and more

Know- how

Working the vines: This Premier Cru parcel is tended by a vine- grower who takes care of the vineyard up to the harvest. Working with the cycle of nature, he enables the terroir to fully express its nuances from vintage to vintage.

Vinification and maturing: Following hand picking in small cases, ruthless sorting of the grapes, total or partial destemming depending on the vintage, and fermentation in small containers, gentle pressing ensures optimal vinification. Depending on the profile of the vintage, vatting lasts 12 to 15 days before maturing is carried out for 10 to 18 months in French oak barrels, with 60 to 85% new barrels.

Aging wine: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.



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