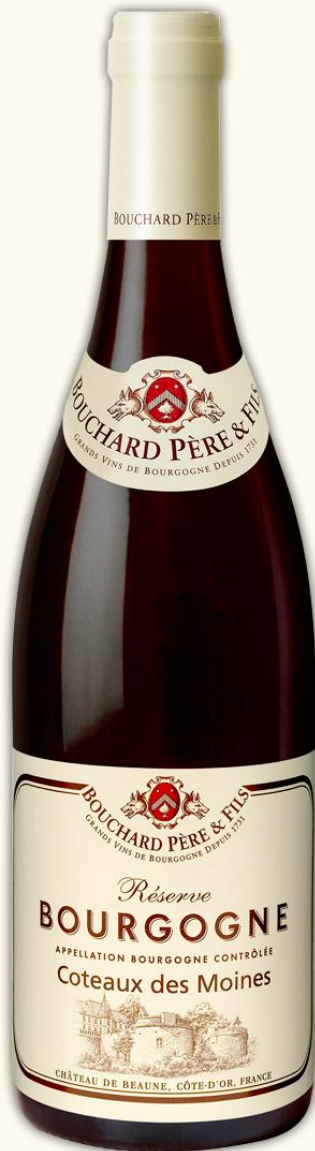




BOURGOGNE Réserve - Coteaux des Moines

Régionale / Burgundy

Vineyards

In Burgundy, the regional appellations represent the majority of the production and 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. This is the case of red Bourgogne Coteaux des Moines, coming mainly from the famous villages of the Côte d'Or. This pleasant wine is an agreeable mixture of tannin and fruity notes.

Grape varieties: Pinot Noir

Land: Limestone and clay

Appellation Area: 1842 ha

Wine notes

Intense colour. Very aromatic bouquet of small ripe red fruits (cherry, raspberry, currant). Beautiful flesh in mouth, a delicious marriage where tannins and fruits are pleasantly mixed.

Advice services

Food- wine suggestions: Roasts - Poultry - Meat pies - Medium- flavoured cheeses

Service: Between 15°C to 16°C

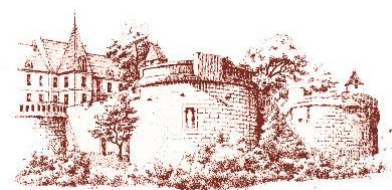
Aging potential: 3 to 5 years

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. The House passes on all its expertise so that the grapes selection conforms to its requirements.

Vinification and maturing: Depending on the profile of the vintage, vatting lasts 8 to 12 days, then maturing for 6 months: 60% in barrels, 40% in stainless steel vats.

Aging wine: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.



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