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BEAUNE CLOS SAINT-LANDRY PREMIER CRU

Domaine

MONOPOLE

CÔTE DE BEAUNE - WHITE

ACQUISITION : 1791

This outstanding plot is where the oldest traces of white grape varieties in Beaune were found. Before bearing the Clos Saint-Landry appellation, this 1.98 ha vineyard was known as *Tiélandry*, referring to a landowner named Landry.

It was subsequently owned by the Abbey of Maizières, before Antoine Philippe Joseph Bouchard acquired it in its entirety in 1791. Domaine Bouchard Père & Fils has carefully preserved the monopole of this Premier Cru, heir to the oldest Chardonnays planted in Beaune.

TASTING

THE COLOUR is a very pale gold tinged with green hues.

THE NOSE reveals aromas that are both subtle and intense. The delicacy of heady flowers, acacia, and hawthorn combine with white-fleshed fruit and peach. Notes of dried fruit and apricot emerge over time.

THE MOUTH remains ample and generous, the attack is precise and pulpy. It coats the palate while remaining very fresh with notes of citrus that add zest and surprising freshness.

► **The salinity conferred by the marls produces a finish that is both thirst-quenching and precise.**



CHARDONNAY



AGEING
POTENTIAL
7 TO 10 YEARS
OR +



SERVICE
BETWEEN 12°C
AND 14°C

WINEMAKER'S NOTE

Once harvested at the right date, everything about this wine is very clear. All it takes is to maintain balance and precision. Its distinctive expression serves as a guide to making the right decisions at the right time.



EXPERTISE

HARVESTS: The secret of Clos Saint-Landry lies in the date of the harvest. This plot, which covers a single area, ripens very quickly and very early. Its purity and balance are secured through the precise selection of the harvest date. Hand-harvested in 13kg crates, the grapes are then meticulously sorted by our teams.

VINIFICATION: Early vinification phase in stainless steel vats to control the temperature. Fermentation will be completed in barrels.

AGEING: 12 to 14 months in French oak barrels, very few new barrels (20 to 25% maximum). The remainder consists of used barrels.

No stirring, instead the barrels are rolled to nourish the wine with its lees. This preserves a natural level of CO₂ that ensures freshness and purity. After the first racking, the wine is left to age for 6 to 8 months in wooden tuns with the fine lees, allowing it to develop its full potential.

MATURATION: The bottles are preserved in optimal conditions in underground cellars until they are released for sale.

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PREMIER CRU

Domaine

MONOPOLE



EXPOSURE



SOUTH-EAST

PRACTICES



ORGANIC

Ongoing conversion

SURFACE AREA



Clos Saint-Landry

01,98 ha.
01,98 ha.

INFLUENCE ON THE WINE

This unique terroir derives its character from its subsoil, the marls retain the coolness of the lower slopes and also imparts a touch of salinity. It is easy to understand why this unique setting, so unlike the surrounding plots planted with Pinot Noir, has remained dedicated to Chardonnay for so long.

THE PLOT

Even in warm vintages, Clos Saint-Landry stands as a custodian of its terroir.

Harvested with very little acidity, it has retained the same expression of precision and purity without being overshadowed by the varietal character of the Chardonnay in this extreme vintage.

SOIL CHARACTERISTICS

CLAYEY, SANDY LIMESTONE



Clayey limestone on the surface and yellow marl subsoil. The rainwater does not seep into the yellow marl subsoil, but sits in the clay-limestone layer which retains it to provide the freshness the vines require.



GENTLE

SLOPE



240 m.

ALT.

