

BEAUNE CLOS DE LA MOUSSE

PREMIER CRU

Domaine

MONOPOLE

CÔTE DE BEAUNE - RED

ACQUISITION : 1872

The oldest trace of *Clos de la Mousse* dates back to 1220, when Canon Edme de Saudon bequeathed it to the Chapter of Notre-Dame de Beaune. This beautiful vineyard was fragmented during the French Revolution. During the 19th century, the Bouchard family made several acquisitions to gain exclusive rights to this delicate classified vineyard. The entire 3.36 ha of this enclosed vineyard were brought together on April 13, 1872, with the acquisition of the final plot measuring '0.5 acres and 1 m²'. Since then, it has remained the exclusive property of Domaine Bouchard Père & Fils. Today, one can still admire its surrounding wall and the small house nestled in the heart of the vineyard.

TASTING

THE COLOUR is **deep** and **bright**.

THE NOSE reveals the very signature of this Monopole, conveying a **powerful** expression of **red fruit** – **mellow** yet **jammy**, fresh yet very ripe – combined with subtle **toasted** notes.

THE PALATE offers a **fleshy** and **delicate attack** that is particularly **charming**. The tannins are present yet **refined**, expressing the high maturity of this plot. The complex finish is always a revelation, with a resurgence of **wild fruit** aromas, a smoothness and **saline quality** (due to the marls) that imparts a crisp, fresh and very typical **thirst-quenching** impression.

► **This signature can be appreciated in all the vintages.**



PINOT NOIR



LONG AGEING
7 TO 10 YEARS
OR +



SERVICE
BETWEEN 17°C
AND 18°C

WINEMAKER'S NOTE

The pleasure of discovering the same aromas in the wine as those found in the fruit on the vine during ripeness sampling.



EXPERTISE

HARVESTS: Owing to its size, this plot is divided into several **sub-plots vinified and aged separately**, to achieve the perfect balance and expression. Hand-harvested in 13 kg crates, the grapes are then meticulously sorted by our teams.

VINIFICATION: 20 to 30% whole grapes. Cold maceration (12°C) to begin the vatting process for a few days. The vatting itself lasts 10 to 15 days, with a few punchings of the cap at the end. The maceration concludes with an infusion to reveal the distinctive aromas of this vineyard.

AGEING: **16 to 20 months in French oak barrels**. 30 to 40% of new barrels. The remainder consists of previously used barrels. Manual racking at the end of the ageing period.

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

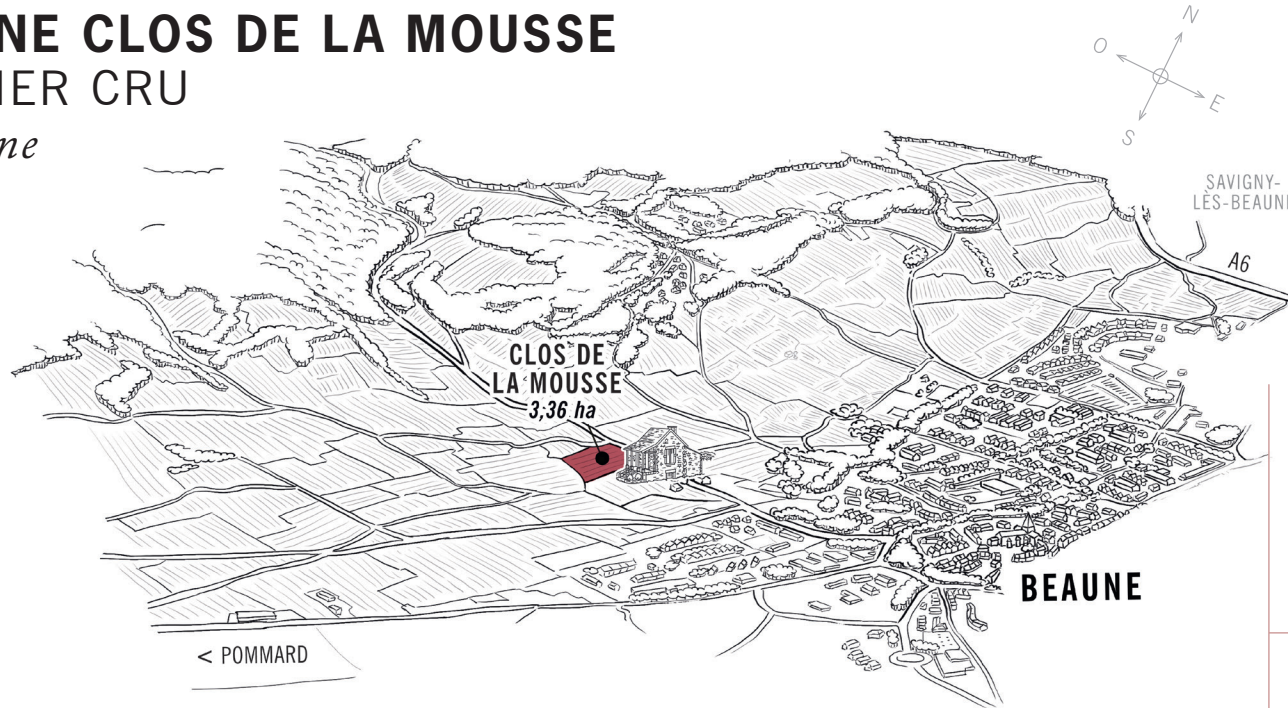


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THE PLOT

This terroir is preserved by its surrounding walls, which define it as a *clos*.

Past generations have cleverly planted the vineyard from south to north, letting the dominant wind (*the Bise*) circulate through the vineyard and preserve the freshness of the fruit. At zenith, the fruit, sheltered under the foliage, remains preserved and avoids scalding.

SOIL CHARACTERISTICS

CLAY-
LIMESTONE,
CLAYEY
SUBSOIL



This plot, at the foot of Beaune *Avaux*, lies on a very gentle slope. Set on a ridge of clay and very dense marls, topped with limestone rock, the soil is perfectly balanced. The geology accounts for the shallow soil, with very dense marls retaining water and preventing water stress. Tilling is performed to encourage the roots to spread and establish themselves in this dense subsoil.

235 m.

ALT.



VERY GENTLE

SLOPE



EXPOSURE



SOUTH-EAST

PRACTICES



ORGANIC

Ongoing
conversion

SURFACE AREA

*Clos de
la Mousse*



03,36 ha.
03,36 ha.

INFLUENCE ON THE WINE

The marls in the subsoil and the south/north alignment of the vines ensure **freshness and a very distinctive fruity character**, typical of this terroir. This wine offers a saline expression leading to an **intense** and very **refreshing** finish.



ICONIC CUVÉE