

# BEAUNE LES GRÈVES VIGNE DE L'ENFANT JÉSUS

## PREMIER CRU

Domaine

EXCLUSIVITY

### ACQUISITION : 1791

The name *Vigne de l'Enfant Jésus* stems from an old legend.

Marguerite du Saint Sacrement, the Carmelite nun who founded the order of the *Domestiques de la famille du Saint Enfant Jésus*, supposedly predicted [the birth of Louis XIV, King of France](#), despite the fact his mother, Anne of Austria, couldn't have children.

When the future Sun King was born, this exceptional vineyard owned by the Carmelites was named *Vigne de l'Enfant Jésus* (Vineyard of the Christ Child).

During a sale of national assets in 1791, Bouchard Père & Fils bid for the vineyard, located in the heart of the 32-hectare BEAUNE PREMIER CRU *Les Grèves*. The domain remains its [sole owner](#) to this day.

### TASTING

THE COLOUR is still **vivid** without being too intense.

THE NOSE reveals a unique blend of aromas combining **very ripe black** and **red fruit** tinged with subtle **fresh leather** notes.

THE MOUTH, displays the same aromas of fruit and leather combined with notes of **wood** and **spice**. The attack remains very fresh, offering great intensity, leading to a remarkably **silky and soft finish**.

The silky quality lingers mingling with a **vibration** that distinguishes this unique wine from all others. This fruitiness, the silky texture, and hints of fresh leather truly embody the essence of the terroir.

► Alluring in its early years, it **retains its fruity freshness, silkiness and balance for years**, and even decades.



PINOT NOIR



LONG AGEING  
7 TO 10 YEARS  
OR +



SERVICE  
BETWEEN 17°C  
AND 18°C

### WINEMAKER'S NOTE

*Respecting the best maturity for each subplot is crucial. Analysing the development of each of these subplots, year after year, helps us gain a deeper understanding and adjust our winemaking methods to their characteristics.*



### EXPERTISE

HARVESTS: *Vigne de l'Enfant Jésus* is among **our first plots harvested each year**. Hand-harvested in 13 kg crates, the grapes are then meticulously sorted by our teams.

VINIFICATION: Cold maceration at the outset of vatting for a few days, followed by fermentation and extraction with treading. Daily monitoring of progress through tasting and musts analysis. Devatting after 18 to 20 days. Vertical press.

AGEING: **16 to 20 months in French oak barrels**. 35 to 40% of new barrels. The remainder consists of previously used barrels. Manual racking to blend the different subparcels when ageing is complete.

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

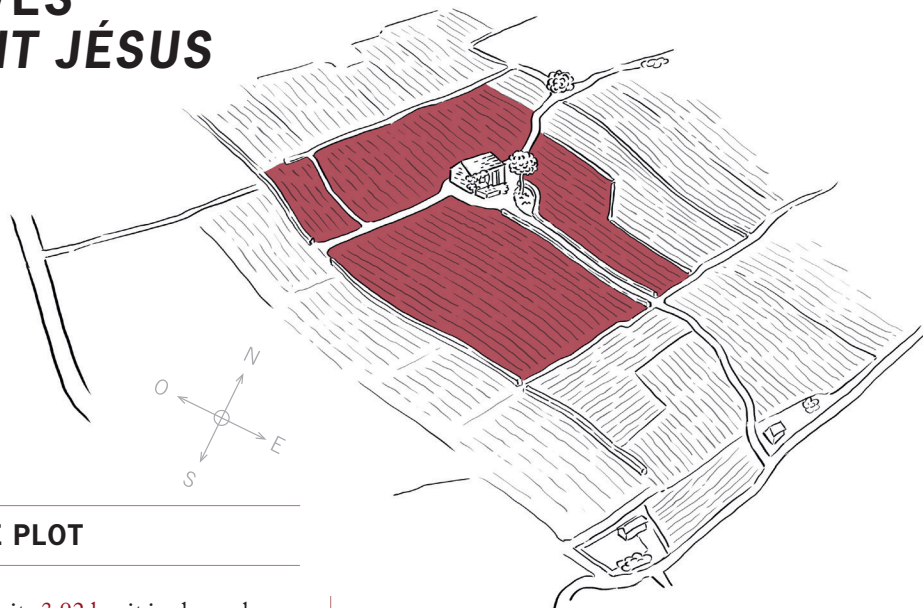


ICONIC CUVÉE

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## THE PLOT

With its **3,92 ha**, it is clear why we have identified subplots to adapt how we tend our vines. **La cabotte**, at the very heart of the plot, is the reference point for the expression of each subplot.

Behind the house, where the slope is steeper and the soil thinner, we harvest whole bunches.

Below the house, on a more clayey soil, the initial expression is one of richness, generosity and depth. Each subplot is vinified and aged individually, increasing the complexity of the blend and showcasing the qualities of each specific location.

## SOIL CHARACTERISTICS

### CLAYEY, SANDY LIMESTONE



Loose limestone rock, very gravelly soil, almost sandy, preserving the vines from water stress.

With a **bedrock depth of 70/80 cm**, roots penetrate deep into the subsoil, embedding themselves in underground cracks.

230 TO 250 m.



ALT.

**Mid-slope** location: ideal setting for a perfectly balanced soil (avoiding both excess moisture and excessive dryness).



15%

SLOPE

With a **15% slope**, the rainfall from the hillside nourishes the soil and trickles without stagnation.

## EXPOSURE



EAST/  
SOUTH-EAST

## PRACTICES



## ORGANIC

Ongoing  
conversion

## SURFACE AREA



BGVEJ

**03,92 ha.**  
32,00 ha.

## INFLUENCE ON THE WINE

This perfectly balanced soil, with its abundance of small limestone rocks, expresses all the finesse of the *Grèves* terroir.

The terraces further up the slope are marked, separated by low walls, and the colours of the soils reflect a higher limestone content, often resulting in less fleshy, at times slightly more astringent tannins. The **truly ideal** location of the *Beaune Grèves Vigne de l'Enfant Jésus* translates into a **delicacy**, and **silkiness** that set it apart from other *Grèves* wines.

Just like its soil, it is always light, **balanced** but also very complex.



ICONIC CUVÉE