

MONTRACHET GRAND CRU

Domaine

CÔTE DE BEAUNE - BLANC



HISTORY

Cistercian monks were donated a few vines on Mont Chauve or Mont Rachaz, between Puligny and Chassagne, in the 13th century. Through the centuries, Montrachet acquired monikers such as *Vigne blanche du Seigneur* (Lord's white vine) and *Roi des rois* (King of kings). It is now widely acknowledged as the world's greatest dry white wine. Born of an exceptionally rich terroir, it is the perfect synthesis of an easterly exposure, a gentle slope conducive to drainage and ideal soil depth. Domaine Bouchard Père & Fils acquired 89 ares of this unique vineyard in 1838.

TASTING


SERVING
TEMPERATURE
12 °C
AND 14 °C

Exquisite bouquet of multiple aromas skilfully blended with a toasty note. Perfect harmony of power, smoothness and delicacy.

WINEMAKER'S NOTES

A very fine wine that deserves patience, a Cistercian wine in its approach, austere yet revealing a unique sapidity, complexity and length on the palate over time.



CHARDONNAY



7 TO 10 YEARS
& +

EXPOSURE



EAST/SOUTH-EAST

ORGANIC
METHODS



ongoing
conversion
process

SIZE (IN HA)



0.89 ha
7.99 ha

TERROIR

PLOT: Richer soils than in the Chevaliers, more clayey and darker in colour, deeper allowing more freshness to be preserved, later-ripening terroir. The harvest date is definitely the key to the perfect expression of Montrachet and commands considerable attention at this time.



SOIL:
Clayey and marly.

EXPERTISE

HARVEST: Manual, in small crates of 13 kg. Meticulous sorting of each bunch.

VINIFICATION: Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

AGEING: 25 to 30% in new French oak casks, 16 to 20 months depending on the vintage, with the last 3 to 4 months in foudres (large capacity tuns).

MATURATION: The Bastion cellars of the former Château de Beaune provide ideal ambient conditions. Natural hygrometry and constant temperatures create the perfect environment for this Grand Cru to mature smoothly from an early age.