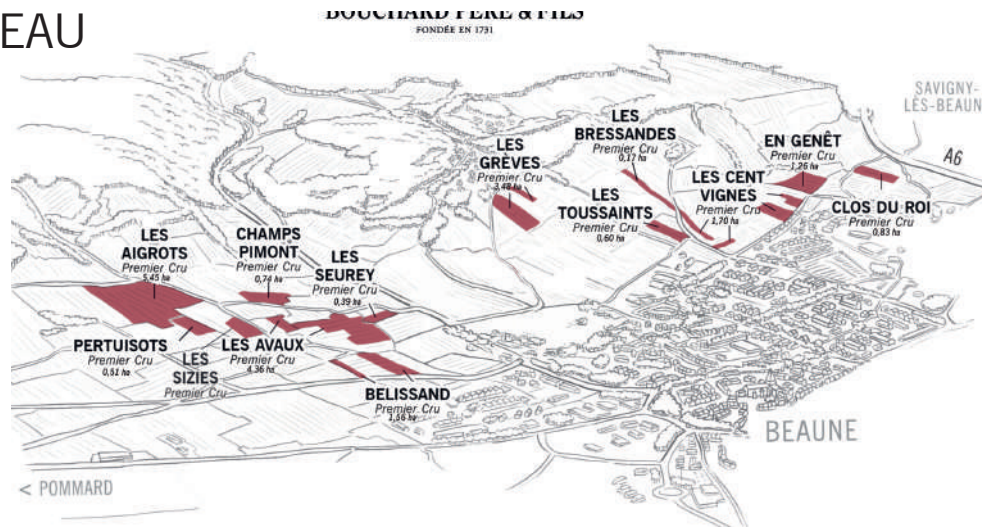


# BEAUNE PREMIER CRU BEAUNE DU CHATEAU

*Estate*



## HISTORY

Since 1907, Bouchard Père & Fils has released the Beaune du Château cuvée every year, an exclusive release from the estate. Produced from a **blend of several Premier Cru plots**, fermented separately, it brings together the various facets of the Beaune terroir in a single wine. Beaune du Château red comes from **13 Beaune Premier Cru plots**, selected for their complementary qualities: Les Aigrots, Les Avaux, Belissand, Les Bressandes, Les Cent Vignes, Les Champs Pimont, Clos du Roi, En Genêt, Les Grèves, Pertuisots, Les Sizies, Les Seurey and Les Toussaints.

## TERROIR

MARLY AND PEBBLY  
LIMESTONE



230 to 280 m. ALT.



5 to 15%



## TASTING

Beautiful deep garnet colour with brown to mauve reflections. Complex on the nose, combining notes of **jammy red berries**, fig and peony with a **hint of chocolate**. Harmonious and deep on the palate, with good ripeness and **dense yet refined tannins**. A seductive wine.



SERVE AT  
17°-18°C



CHICKEN,  
MEAT IN  
WHITE SAUCE



PINOT NOIR



MODERATE CELLARING  
5 TO 7 YEARS  
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the  
2025 vintage

VINEYARD AREA

BEAUNE 1ER CRU

322 ha

BEAUNE DU CHATEAU

15 ha

## KNOW-HOW

**HARVEST:** Hand picking, in small 13-kg crates. **Careful manual sorting** of each bunch.

**WINEMAKING:** Total or partial destemming depending on the vintage. Fermentation in small vats and **gentle pressing** to ensure optimum vinification. **Skin contact of 12 to 16 days** depending on the style of the vintage.

**BARREL AGEING:** 16 to 18 months in French oak barrels, 25 to 35% of them new.

**BOTTLE AGEING:** Our underground cellars in Savigny-Lès-Beaune provide **natural ambient conditions that are ideally suited** to the ageing of our wines.

## COMMENT FROM OUR TECHNICAL DIRECTOR

"This cuvée offers a snapshot of the Beaune terroir from north to south. Fruity and generous."