

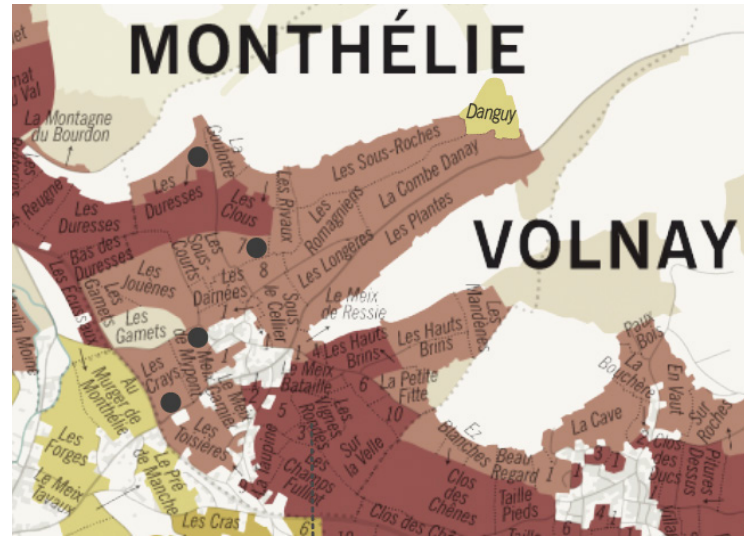
MONTHÉLIE

VILLAGE

Estate



CÔTE DE BEAUNE - ROUGE



HISTORY

In the village of Monthélie – pronounced “mont-lee” – the earliest evidence of vineyards dates back to the 9th century. Situated between Volnay, Meursault and Auxey-Duresses, this village is all too often overlooked by visitors travelling from Volnay to Meursault, who rarely stop in this hamlet, despite its wealth of old houses. There is also a Romanesque church typical of medieval Burgundy and a château dating back to the year 1000. Domaine Bouchard Père & Fils has **four plots** with complementary exposures (east, south and west): **Aux Fournereaux, Les Duresses, Le Meix de Mypont and Les Crays**. They are blended to create this cuvée.

TERROIR

MARLY AND GRAVELLY CLAY-LIMESTONE



250 à 320 m. ALT.



15-20%



SLOPE

TASTING

Beautiful deep garnet colour with mauve to violet reflections. Jammy **red and black fruit**

on the nose Pleasantly fruity and **round** on the palate. A wine full of charm.



SERVE AT 17°-18°C



POULTRY, GAME BIRDS



PINOT NOIR



LONG CELLARING 7 YEARS AND MORE

EXPOSURE



SOUTH / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

MONTHÉLIE VILLAGE

34.81 ha

MONTHÉLIE VILLAGE

4.68 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, 30 to 40% 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

“A lush wine that gives immediate pleasure!”