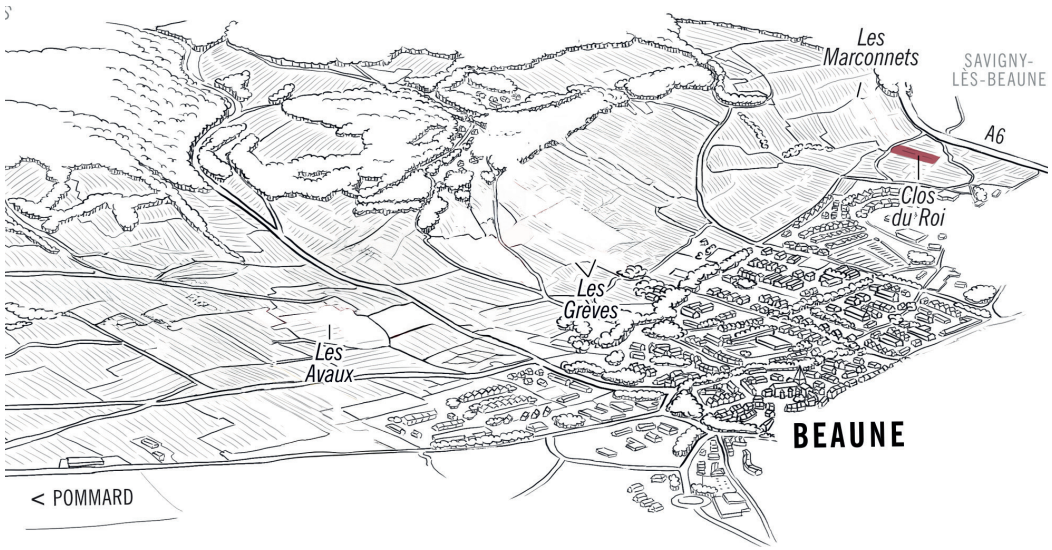
BEAUNE
CLOS DU ROI
PREMIER CRU
Estate





HISTORY

This enclosed vineyard, located below the Marconnets plot, belonged to the Dukes of Burgundy. When Louis XI annexed Burgundy to the French crown in 1482, this vineyard was renamed Clos du Roi. Today, Bouchard Père & Fils owns just under one hectare of this Premier Cru with its clay-limestone subsoil, producing rounded wines of great elegance.

TERROIR

CLAY-LIMESTONE
PREDOMINANTLY
LIMESTONE

210 to 260 m.
ALT.

13%
SLOPE

TASTING

Garnet colour with mauve to brown reflections. A pleasant bouquet with aromas of cooked fruit and citrus zest, combined with light toastiness. Full-bodied on the palate with elegant toasty notes. A very pleasant wine.

SERVE AT
17°-18°C

GAME, RED
MEAT IN
SAUCE,
CHEESE

PINOT NOIR

LONG CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE

EAST /
SOUTH-EAST

VITICULTURE

CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA

CLOS DU ROI

0.83 ha

13.24 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

"Sunny terroir of great depth. Decant to fully appreciate its potential."

CÔTE DE BEAUNE - RED