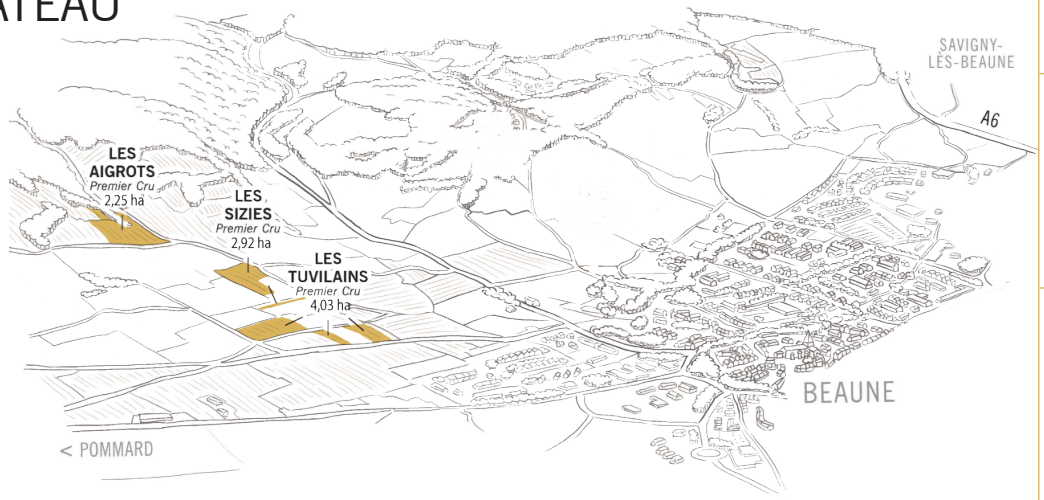
BEAUNE PREMIER CRU
BEAUNE DU CHATEAU
Estate





CÔTE DE BEAUNE - WHITE

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 vineyards, it brings together the various facets of the Beaune terroir in a single wine. Beaune du Château white comes from 3 Beaune Premier Cru plots, selected for their complementary qualities: Aigrots, Sizies, and Les Tuvilains. Before being blended, the grapes from each plot are vinified separately in order to preserve the distinctive character of the different terroirs.

TERROIR

CLAY-LIMESTONE
(CLAY / LIMESTONE / MARL DEPENDING ON THE PLOT)

230 to 280 m.
ALT.

5 to 15%
SLOPE

TASTING

Pale gold colour with green reflections. Aromas of white-fleshed fruit and candied citrus on the nose, with hints of brioche and gingerbread. The palate combines richness, subtle oak and nutty flavours. A pleasantly rich wine.

SERVE AT
12°-14°C

COLD CUTS, PIES, HOT PÂTÉS, SNAILS

CHARDONNAY

MODERATE CELLARING
5 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
9.2 ha

KNOW-HOW

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

WINEMAKING: Pressing takes place in two stages: draining of the free-run juice, followed by a two-hour press cycle.

BARREL AGEING: 9 to 10 months in French oak barrels, with up to 15% of them new depending on the vintage, then 3 to 4 months in stainless steel. Lastly, ageing in vat for 3 to 8 weeks depending on the appellation.

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 typical Beaune, this is a generous, full-bodied wine that offers a broad vision of the terroir."