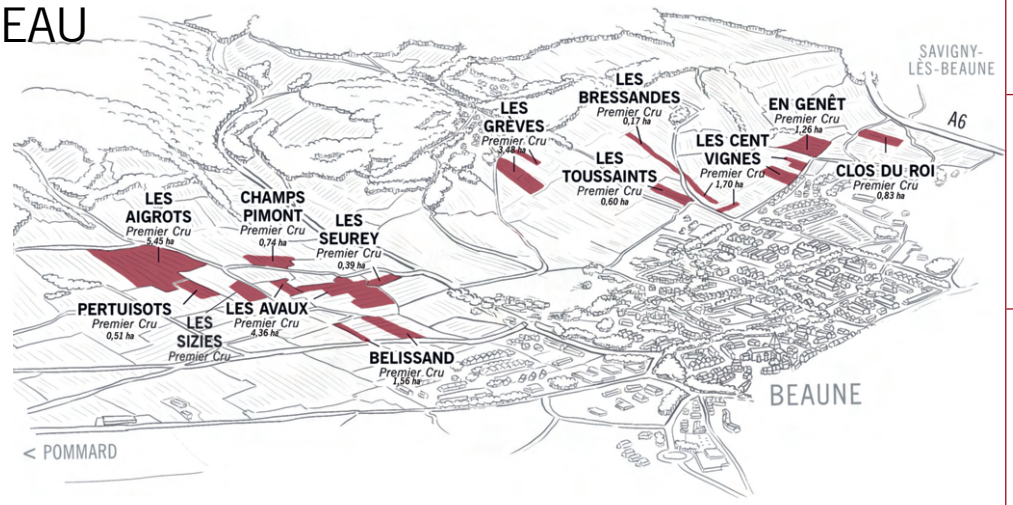
BEAUNE
PREMIER CRU
BEAUNE DU CHATEAU
Estate



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%

SLOPE

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."

CÔTE DE BEAUNE - RED