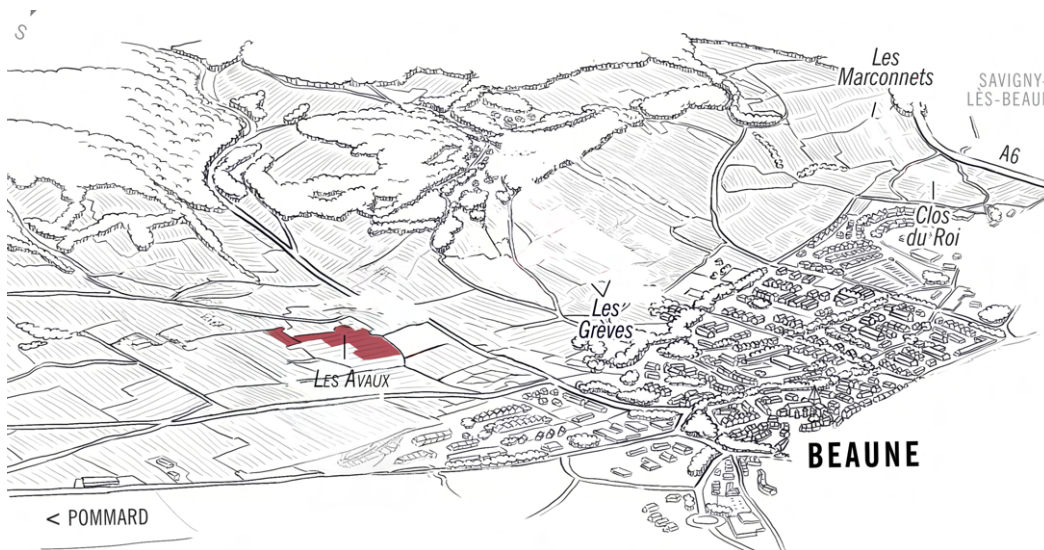


BEAUNE LES AVAUX PREMIER CRU

Estate



HISTORY

The name Les Aaux originates from the place name 'Vaux,' referring to a dip in the slope where the vines are planted. Bouchard Père & Fils, which has been deeply rooted in the Beaune terroir for over two centuries (having acquired its first vines on this plot in 1791), owns one third of this particularly steep parcel, with clay-limestone subsoil.

TERROIR

DEEP CLAY-LIMESTONE SOIL



230 à 250 m. ALT.



10 à 15%



SLOPE

TASTING

Bouquet of stewed fruits with subtle hints of undergrowth. A full-bodied, harmonious palate supported by elegant, well-bred tannins. Good aging potential



SERVE AT
17°C ET 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



LES AVAUX

4.36 hect.

13.79 hect.

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 30% 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

“Fresh terroir, offering wines of beautiful elegance and great depth.”