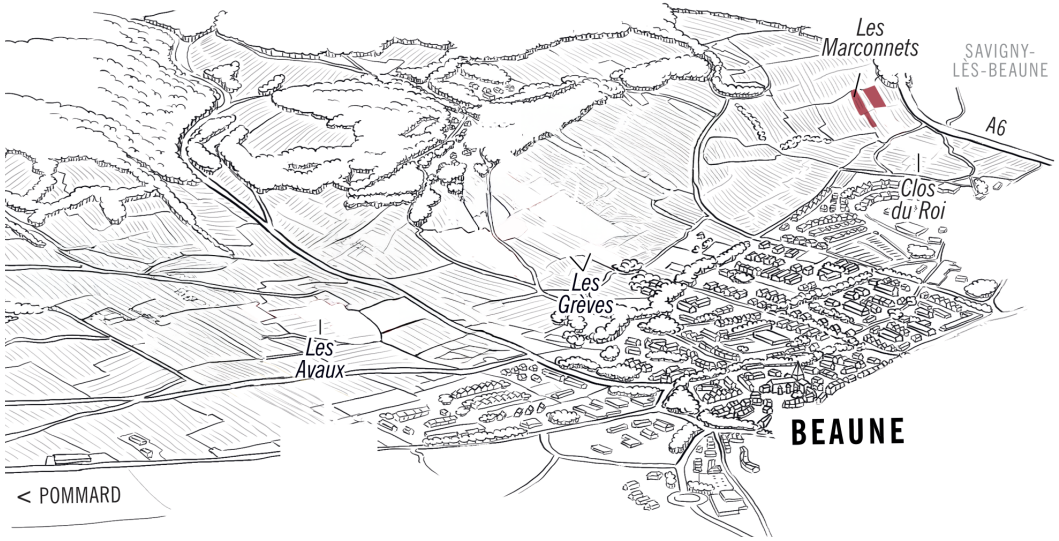
BEAUNE
LES MARCONNETS
PREMIER CRU
Estate





CÔTE DE BEAUNE - RED

HISTORY

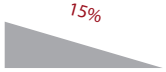
This fine plot in Beaune owes its name to the Germanic tribe of the Marcomanni, who are said to have settled here in the 3rd century AD. Domaine Bouchard Père & Fils has owned plots within this appellation since 1791, and now cultivates 1.23 hectares of vines on this terroir located at the northern tip of the Beaune region. The marly grey limestone beds on which it rests give this Premier Cru its distinction, character, elegance and bouquet.

TERROIR

CLAY-LIMESTONE
PREDOMINANTLY
LIMESTONE AND OUTCROP
HALFWAY UP THE SLOPE







SLOPE

TASTING

Fruity aromas on the nose with a hint of gamey notes. Delicately oaked. Well-structured, it is both full-bodied and elegant, giving it its distinctive character. Good ageing potential.



SERVE AT
17°-18°C



GAME, RED MEAT IN SAUCE, CHEESE



PINOT NOIR



LONG CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE



SOUTH-EAST

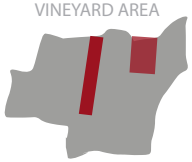
VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



LES MARCONNETS

1.23 ha

9.39 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 cooler climat, but producing lovely, juicy black fruit while retaining the generosity of Beaune wines."