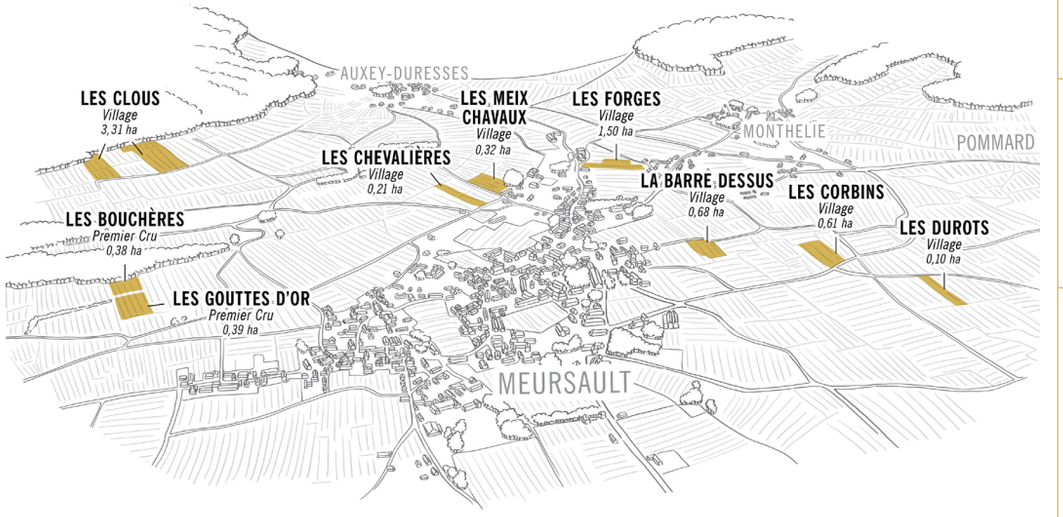
# MEURSAULT
# LES BOUCHÈRES
## PREMIER CRU
*Estate*







CÔTE DE BEAUNE - WHITE

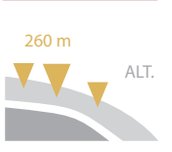
### HISTORY

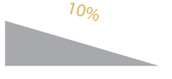
Domaine Bouchard Père & Fils cultivates just 0.38 ha of this appellation, which has been classified "Tête de cuvée" since 1855. The characteristics of its subsoil, composed of limestone and marl, are similar to those of Les Genévrières and Les Gouttes d'Or.
Located above the Le Porusot plot, this Premier Cru is generally more silky than its neighbour and develops roundness and power.

### TERROIR

MARLY
CLAY-LIMESTONE






SLOPE

### TASTING

Brilliant pale gold colour with green reflections. Rich and complex on the nose, with notes of nuts and brioche. Well-balanced on the palate. A pretty wine.



SERVE AT
12°-14°C



FISH AND POULTRY IN CREAM SAUCE, FOIE GRAS



CHARDONNAY



LONG CELLARING
5 TO 7 YEARS
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



*LES BOUCHÈRES*

4.41 ha

0.38 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**

"The location of our plot gives the wine a lovely freshness on the palate while retaining the generosity typical of Meursault."