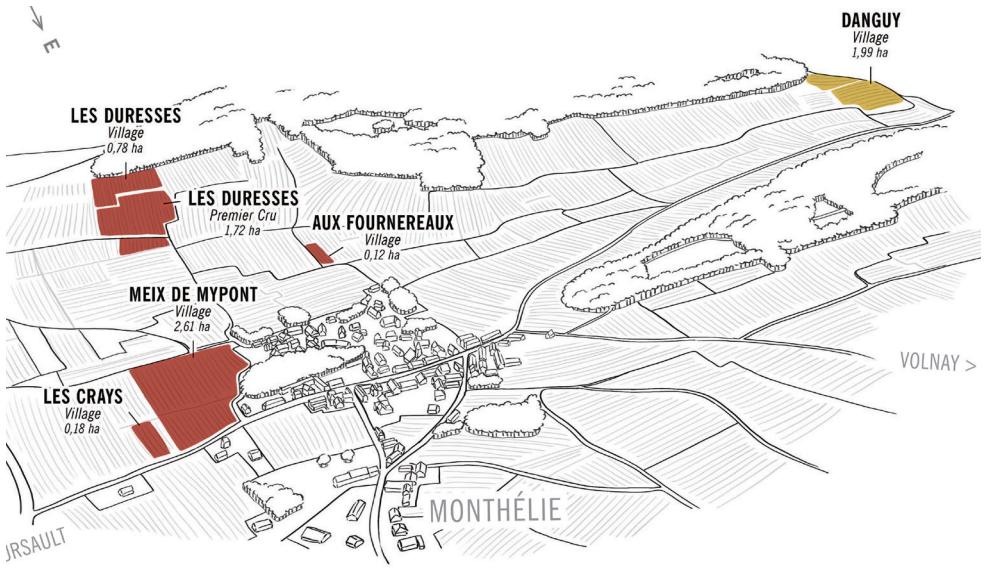
MONTHÉLIE
LES DURESSES
PREMIER CRU
Estate





HISTORY

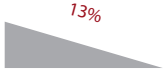
Located between Volnay and Meursault, the village of Monthélie is far less well known than its illustrious neighbours. However, the earliest evidence of vines on this terroir dates back to the 9th century. The climat Les Duresses is shared between the villages of Auxey-Duresses – of which it is the jewel in the crown – and Monthélie, where it ranks among the most outstanding Premiers Crus. The 1.72 hectares belonging to Domaine Bouchard Père & Fils, which are often harvested slightly later than other Monthélie vineyards, produce rich, pleasantly structured wines.

TERROIR

MARLY AND GRAVELLY CLAY-LIMESTONE







SLOPE

TASTING

Rich on the nose with a variety of berry aromas. On the palate, it combines structure and roundness with charm. Good ageing potential.



SERVE AT 17°-18°C



POULTRY, GAME BIRDS



PINOT NOIR



MODERATE CELLARING
7 YEARS
AND MORE

EXPOSURE



SOUTH / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



LES DURESSES

1.73 ha

6.72 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

"A late-ripening climat, often the last to be picked by Domaine Bouchard Père & Fils, offering a lovely expression of Pinot. The nose is dominated by tangy fruit and hints of eau-de-vie."

CÔTE DE BEAUNE - RED