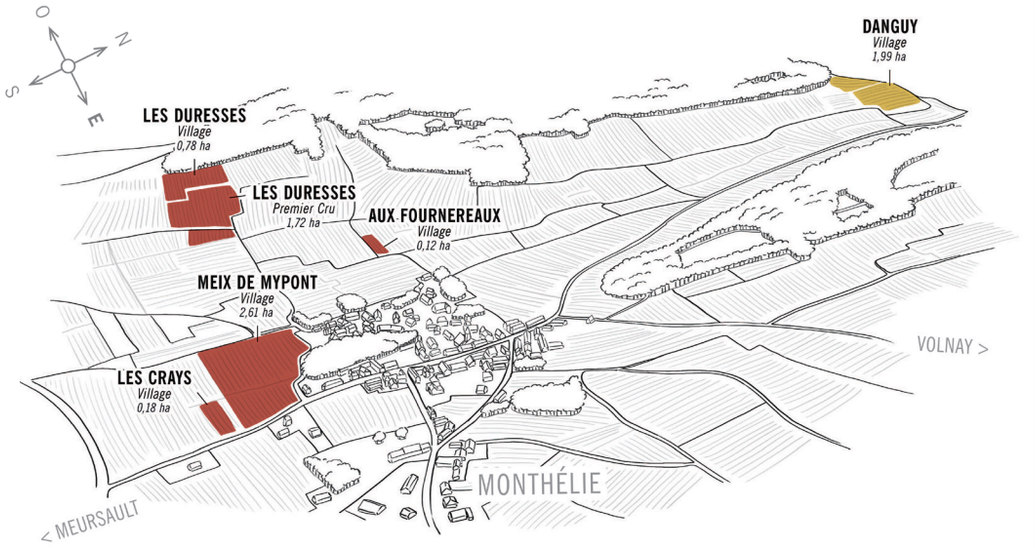
MONTHÉLIE
VILLAGE
Estate





CÔTE DE BEAUNE - RED

HISTORY

In the village of Monthélie – pronounced "mont-lee" – the earliest evidence of vineyards dates back to the 9th century. Situated between Volnay, Meursault and Auxey-Duresses, this village is all too often overlooked by visitors travelling from Volnay to Meursault, who rarely stop in this hamlet, despite its wealth of old houses. There is also a Romanesque church typical of medieval Burgundy and a château dating back to the year 1000. Domaine Bouchard Père & Fils has four plots with complementary exposures (east, south and west): Aux Fournereaux, Les Duresses, Le Meix de Mypont and Les Crays. They are blended to create this cuvée.

TERROIR

MARLY
AND
GRAVELLY CLAY-LIMESTONE

250 à 320 m.
ALT.

15-20%
SLOPE

TASTING

Beautiful deep garnet colour with mauve to violet reflections. Jammy red and black fruit
on the nose Pleasantly fruity and round on the palate. A wine full of charm.

SERVE AT
17°-18°C

POULTRY,
GAME BIRDS

PINOT NOIR

LONG CELLARING
7 YEARS
AND MORE

EXPOSURE

SOUTH / SOUTH-EAST

VITICULTURE

CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA

MONTHÉLIE VILLAGE

34.81 ha

MONTHÉLIE VILLAGE

3.68 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 lush wine that gives immediate pleasure!"