

A famous Burgundy House founded in 1731



More than 275 years of history

Founded in Volnay in 1731, Maison Bouchard Père & Fils was established at the start of the 19th century in the Château de Beaune, where it remains today. The crus of the House enjoy ideal and natural ambient conditions for ageing quietly in the underground galleries of this imposing 15th century fortress -just like the fabulous neighbouring collection of several thousand bottles from the 19th century.



Terroirs and expertise

- *An incomparable vineyard*

Over time, Bouchard Père & Fils assembled an exceptional domaine that today runs to 130 hectares of vineyard in the heart of the Côte d'Or – 12 of them classified as Grand Cru and 74 as Premier Cru. A unique patrimony in Burgundy, through its diversity and its prestigious appellations: Montrachet, Chevalier-Montrachet, Corton, Corton-Charlemagne, Clos Vougeot, Chambertin, Beaune Grèves Vigne de l'Enfant Jésus, Volnay Caillerets, Meursault Perrières among many others. Names filled with history and emotion, which inspire excellence and respect for the terroir.

- *High standards of teamwork*

Bouchard Père & Fils' team brings everything into play so that the exacting requirements of the House can be applied with an expert's precision at every stage in the creation of its wines. With respect for tradition but without nostalgia for the past, Bouchard Père & Fils gave itself the means to carry out its ambitions in 2005, with the inauguration of a magnificent vinification tool: the Cuvierie Saint-Vincent in Savigny-lès-Beaune, making the search for excellence possible at each stage of vinification.



- 1731** Michel Bouchard, a cloth merchant, founded a business in Volnay
- 1775** First vineyard acquisitions in Volnay Caillerets, Pommard Rugeys, etc
- 1791** Purchase of Beaune Grèves Vigne de l'Enfant Jésus during the sale of national property following the Revolution
- 1820** Establishment in the Château de Beaune
- 1838** Purchase of the first Grand Cru vines in Montrachet and Chevalier-Montrachet
- 1850** Purchase of additional Grand Cru parcels in Chevalier-Montrachet
- 1909** Extension of the domaine with Grands Crus Corton and Corton-Charlemagne
- 1995** Purchase of the domaine by the Henriot family
- 1996** Enlargement of the domaine with the purchase of parcels in Bonnes Mares, Clos Vougeot, Meursault Perrières, Meursault Genevrières, etc.
- 2005** Inauguration of the Cuvierie Saint-Vincent

Four keys to understanding the Great Wines of Burgundy



Parcelling of the vineyard

A mosaic of terroirs

An extremely divided-up vineyard, a multitude of terroirs each with its own character... History and geography have moulded Burgundy into a veritable mosaic of appellations with countless nuances.



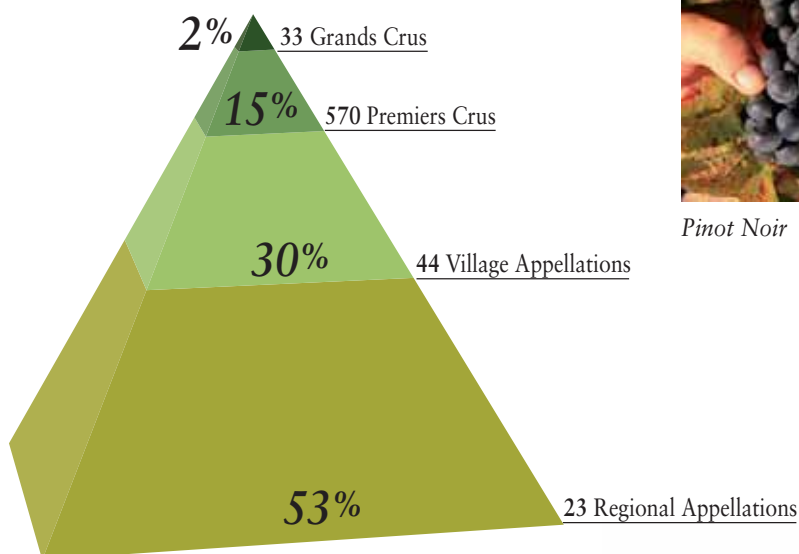
The Burgundian vineyard

Two unique grape varieties

In the Côte d'Or, Burgundy's great wines come from the exceptional adaptation of only one grape variety, Pinot Noir for the red wines and Chardonnay for the whites. Two other grape varieties are also cultivated, in particular at the regional appellation level – Gamay for red wines and Aligoté for white.

A qualitative hierarchy

The classification of appellations is tied to the quality of the terroir: the richer and more complex the latter, the higher its classification in the hierarchy and the lower the authorized yields.



Production breakdown of Burgundy wines



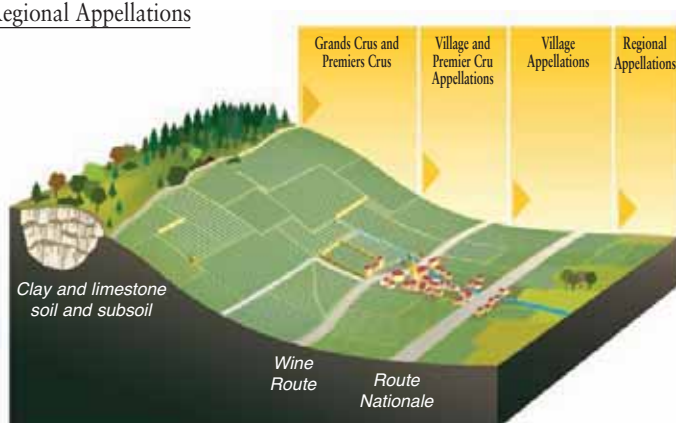
Pinot Noir



Chardonnay

The importance of the slopes

In the Côte d'Or, the appellation hierarchy is linked to the slopes: the Regional Appellations extend over the flat land, the Village Appellations are located mainly at the foot of the slope, while the Premiers Crus and Grands Crus usually occupy the heart of the slope.



The Red Grands Crus from the Côte d'Or

*Clos Vougeot, Chambertin, Bonnes-Mares, Corton...
In Burgundy, the term Grand Cru is used for the rarest and most prestigious wines.*



The Hill of Corton

TERROIR

- **Exceptional sites**

The red Grands Crus represent approximately 3/4 of the production of the Grands Crus wines of the Côte d'Or, ie 1.5% only of the total Burgundy wine production. They are usually located in the heart of the slope, thus benefiting at the same time from good exposure to the sun, water supply and natural drainage. The dark soils of the Côte de Nuits, favouring the increase in power of the Pinot Noir, harbour almost all the red Grands Crus, with one exception – and a great one at that: Le Corton, the only red Grand Cru from the Côte de Beaune.

- **Dream appellations**

The wines from these illustrious parcels are designated by the name of their cru, or “climat” in French. Among Burgundy’s 25 red Grand Cru appellations, Bouchard Père & Fils offers a very large choice:

Bonnes-Mares
Chambertin-Clos-de-Bèze
Chambertin
Chapelle-Chambertin

Charmes-Chambertin
Clos Vougeot
Le Corton
Échezeaux

SAVOIR-FAIRE

- **Working the vines**

Each Grand Cru parcel is followed by a set vineyard worker who permanently takes care of the vineyard on a daily basis. He constantly looks for the right balance between intervention and the biological cycle, so as to allow the terroir to fully express its nuances.

- **Vinification and maturing**

Following a manual harvest in small cases, an exacting sorting of the grapes, total or partial destemming depending on the vintage, and fermentation in small containers, gentle pressing ensures optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days, then maturing is carried out for 12 to 18 months in French oak barrels, with 80 to 100% new barrels.

- **Ageing**

The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

TASTING

- **Keeping**

To enjoy from 4 to 5 years of age with an ageing potential of 10 years or more in appropriate storage conditions.

- **Serving**

Serve between 16° and 18°C

- **Food & wine matches**

These great wines find a marvellous balance with courses that have a pronounced and even strong flavour: meat in sauce, game, etc.



See overleaf for Bouchard Père & Fils wines

The Red Grands Crus of Bouchard Père & Fils



1

CHAMBERTIN-CLOS-DE-BÈZE

The historic parcel of the prestigious Chambertin appellation. A bouquet of intense aromas, a structured palate though not excessively so, a sumptuous cru.



2

BONNES-MARES

This voluptuous Grand Cru is located in the commune of Chambolle-Musigny. Rich bouquet with black berry fruit flavours. Dense on the palate, it envelops its structure with superb flesh.



3

ÉCHEZEAUX

An appellation that covers huge diversity. The wine of the Bouchard Père & Fils parcel is distinguished by an intense bouquet of red fruit aromas, with body and raciness in perfect harmony.



4

CLOS VOUGEOT

A jewel of the Côte de Nuits, from the ancestral terroir of the monks of Cîteaux. Complex nose with red berry fruit flavours. Dazzling, it links elegance and raciness in a perfect osmosis.



5

LE CORTON

In the heart of the appellation, the most prestigious parcel of the only red Grand Cru of the Côte de Beaune. A rich bouquet of berry fruit and spice, and a magnificent balance between power and elegance.

And also:

CHAMBERTIN

Strength, finesse, exceptional persistence.

CHAPELLE-CHAMBERTIN

A marriage of grace and liveliness.

CHARMES-CHAMBERTIN

A pinnacle of power and elegance.

Red Grands Crus

VOUGEOT Villages of origin of Bouchard Père & Fils red Grands Crus

www.bouchard-peretfils.com

The White Grands Crus from the Côte d'Or

*Montrachet, Chevalier-Montrachet, Corton-Charlemagne...
The white Grands Crus of Burgundy are generally considered
to be the best dry, white wines in the world.*



TERROIR

- **Exceptional locations**

The South of the Côte de Beaune, chardonnay's choice area with its limestone subsoil, gathers together the ensemble of the white Grands Crus, with the exception of Corton-Charlemagne, at the northern limit of this region. These exceptional wines represent 1/4 of the Grands Crus production of the Côte d'Or, ie 0.5% only of the total Burgundy wine production. They are usually located in the heart of the slope, benefiting at the same time from good exposure to the sun, water supply and natural drainage.

- **Mythical appellations**

The wines from these illustrious parcels are designated by the name of their cru, or "climat" in French. Among Burgundy's 8 white Grand Cru appellations, Bouchard Père & Fils offers 4, with the addition of a prestigious House exclusivity in the Chevalier-Montrachet appellation:

Montrachet
Chevalier-Montrachet la Cabotte
Chevalier-Montrachet
Bâtard-Montrachet
Corton-Charlemagne

SAVOIR-FAIRE

- **Working the vines**

Each Grand Cru parcel is followed by a set vineyard worker who permanently takes care of the vineyard until the beginning of the harvest. He constantly looks for the right balance between intervention and the biological cycle, so as to allow the terroir to fully express its nuances.

- **Vinification and maturing**

Following a manual harvest in small cases and an exacting sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two-hour cycles. Depending on the profile of the vintage, maturing is carried out for 12 to 14 months in French oak barrels, with a proportion of new barrels that may be up to 20%.

- **Ageing**

The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

TASTING

- **Keeping**

To enjoy from 3 to 4 years of age with an ageing potential of 10 years or more in appropriate storage conditions.

- **Serving**

Serve between 12° and 14°C

- **Food & wine matches**

The aromatic richness of these great wines is wonderfully flattering to the best fish and shellfish in sauce, as well as courses with a pronounced to strong flavour.



See overleaf for Bouchard Père & Fils wines

The White Grands Crus of Bouchard Père & Fils



1

CORTON-CHARLEMAGNE

The northernmost white Grand Cru in the Côte de Beaune. Intense nose with mineral notes. A rich, powerful wine with exceptional aromatic purity and precision.



2

CHEVALIER-MONTRACHET LA CABOTTE

This very rare label distinguishes the most prestigious rows of vines in Chevalier-Montrachet, located in the exact extension of Montrachet. An exceptional wine, a model of elegance and refinement.



3

CHEVALIER-MONTRACHET

Bouchard Père & Fils, which holds a third of this prestigious appellation, is its principal owner. Very distinguished floral and fruity bouquet. Rich, complex palate, extremely elegant with no heaviness.



4

MONTRACHET

The King of kings. This prestigious Grand Cru is an expression of the natural class of truly great wines. Exquisite bouquet and aromatic richness of incredible subtlety. The palate expresses a perfect harmony between power, smoothness and distinction.



5

BÂTARD-MONTRACHET

An appellation located below Chevalier-Montrachet. Rich bouquet with fruity and floral notes. Complex and full-bodied on the palate, it is enveloped by enchanting richness.

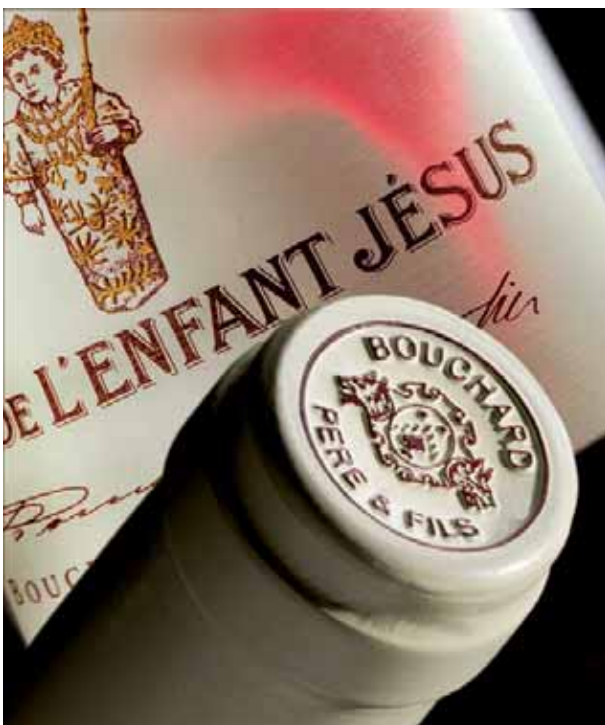
White Grands Crus

PULIGNY-MONTRACHET Villages of origin of Bouchard Père & Fils white Grands Crus

www.bouchard-peretfils.com

The Red Premiers Crus from the Côte d'Or

In all the villages on the Côte d'Or, the most remarkable vineyards are classed as Premier Cru, each one with its own particular variations of "terroir". This is what gives the charm of the incredible variety of great wines of Burgundy.



SAVOIR-FAIRE

- **Working the vines**

Each Premier Cru parcel is tended by a vine-grower who takes care of the vineyard up to the harvest. As he accompanies the correct evolution of the biological cycle, he enables the terroir to fully express its nuances from vintage to vintage.

- **Vinification and maturing**

Following a manual harvest in small cases, ruthless sorting of the grapes, total or partial destemming depending on the vintage, and fermentation in small containers, gentle pressing ensures optimal vinification. Depending on the profile of the vintage, vatting lasts 12 to 15 days before maturing is carried out for 10 to 18 months in French oak barrels, with 60 to 85% new barrels.

- **Ageing**

The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

TERROIR

- **Exceptional sites**

The red Premiers Crus represent about 2/3 of the total production of the Premier Cru wines from the Côte d'Or, ie 10.5% hardly of the total production of Burgundy wines. As with the Grands Crus, they usually lie in the heart of the slope, thus benefiting simultaneously from good exposure to the sun, water supply and natural drainage.

- **Prestigious appellations**

A heritage from centuries of savoir-faire and word-of-mouth tradition, the Premiers Crus bear both the name of their village and that of their parcel of origin, or "climat" in French. When the grapes from several parcels go into one same wine, only the name "Premier Cru" is mentioned. Bouchard Père & Fils offers a wide choice of red Premiers Crus, including:

Beaune Grèves Vigne de L'Enfant Jésus
Beaune du Château
Volnay Caillerets
Pommard Premier Cru
Savigny-lès-Beaune les Lavières
Nuits-Saint-Georges les Cailles
Vosne-Romanée les Suchots...

TASTING

- **Keeping**

To enjoy from 3 to 4 years of age with an ageing potential of 5 to 10 years or more in appropriate storage conditions.

- **Serving**

Serve between 16° and 18°C

- **Food & wine matches**

Perfumed and elegant Premiers Crus (Beaune, Volnay, Savigny-lès-Beaune, Vosne-Romanée, Chambolle-Musigny): white meat in sauce, quails, duck, medium-flavoured cheese, courses with a soft to medium flavour.

Structured and tannic Premiers Crus (Aloxe-Corton, Pommard, Nuits-St-Georges, Gevrey-Chambertin): red meat, marinated meat, game, courses with a pronounced to strong flavour.



See overleaf for Bouchard Père & Fils wines

The Red Premiers Crus of Bouchard Père & Fils



BEAUNE DU CHÂTEAU

For more than 100 years, Bouchard Père & Fils has produced this exclusive wine from 17 parcels classified in Beaune Premier Cru. This harmonious and well-constituted wine is delicately expressed.



NUITS-SAINT-GEORGES LES CAILLES

One of the most beautiful parcels in Nuits-Saint-Georges. Intense bouquet with notes of black berry fruit and spice. A full, fleshy wine, distinguished by its elegant tannins.



BEAUNE GRÈVES VIGNE DE L'ENFANT JÉSUS

This legendary wine is a Bouchard Père & Fils exclusivity, recognizable by its special label. An intense, perfumed wine, full and delicate, with an enchanting velvety texture.



VOSNE-ROMANÉE LES SUCHOTS

From the famous commune of Vosne-Romanée, this racy wine is distinguished by its bouquet with cherry aromas, its velvety palate, and its lovely length.



VOLNAY CAILLERETS ANCIENNE CUVÉE CARNOT

One of the most prestigious Volnay Premiers Crus. Exquisite bouquet with fruity and spicy aromas, and a rich, complex palate sensually expressed. A wine of great class.



SAVIGNY-LÈS-BEAUNE LES LAVIÈRES

An appellation worthy of our interest. Delicate bouquet with berry fruit notes. This wine charms everyone with the subtle intensity of its aromas.

Red Premiers Crus
BEAUNE Villages of origin of Bouchard Père & Fils red Premiers Crus

And also:

- AUXEY-DURESSES LES DURESSES ~ BEAUNE MARCONNETS ~ BEAUNE TEURONS
- BEAUNE CLOS DE LA MOUSSE (MONOPOLE) ~ GEVREY-CHAMBERTIN COMBE AU MOINE
- GEVREY-CHAMBERTIN LAVAUT SAINT-JACQUES ~ GEVREY-CHAMBERTIN LES CAZETIERS
- MONTHÉLIE LES DURESSES ~ MONTHÉLIE CLOS LES CHAMPS FULLIOT ~ NUITS-SAINT-GEORGES LES DAMODES
- NUITS-SAINT-GEORGES LES PORRETS SAINT-GEORGES ~ POMMARD PREMIER CRU ~ POMMARD LES PÉZEROLLES
- POMMARD RUGIENS ~ SAVIGNY-LÈS-BEAUNE PREMIER CRU ~ VOLNAY PREMIER CRU ~ VOLNAY TAILLEPIEDS
- VOLNAY CLOS DES CHÊNES ~ VOLNAY FRÉMIETS CLOS DE LA ROUGEOTTE (MONOPOLE)
- VOSNE-ROMANÉE AUX MALCONSORTS

The White Premiers Crus from the Côte d'Or

Meursault Perrières, Puligny-Montachet les Champs-Gain, Beaune Clos Saint-Landry... Smooth, powerful, elegant... The white Premiers Crus reveal the extraordinary variety of wines from "terroirs" favorable to the chardonnay grape.



TERROIR

- **Exceptional sites**

The white Premiers Crus represent nearly 1/3 of the production of white Premiers Crus from the Côte d'Or, ie 4.5% only of the total production of Burgundian wines. As with the Grands Crus, they usually occupy the heart of the slopes, thus benefiting simultaneously from good exposure to the sun, water supply and natural drainage.

- **Remarkable appellations**

A heritage from centuries of savoir-faire and word-of-mouth tradition, the Premiers Crus bear both the name of their village and that of their parcel of origin, or "climat" in French. When the grapes from several Premier Cru parcels go into one same wine, only the name "Premier Cru" is mentioned. Bouchard Père & Fils offers a wide choice of white Premiers Crus, including:

Meursault Genevrières
Meursault Perrières
Meursault Charmes
Beaune Clos Saint-Landry
Beaune du Château
Puligny-Montrachet les Champs-Gain...

SAVOIR - FAIRE

- **Working the vines**

Each Premier Cru parcel is tended by a vine-grower who takes care of the vineyard up to the harvest. As he accompanies the correct evolution of the biological cycle, he enables the terroir to fully express its nuances from vintage to vintage.

- **Vinification and maturing**

Following a manual harvest in small cases and an exacting sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two-hour cycles. Depending on the profile of the vintage, maturing is carried out for 12 to 14 months in French oak barrels, with a proportion of new barrels that may be up to 15%.

- **Ageing**

The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

TASTING

- **Keeping**

To enjoy from 2 to 3 years of age with an ageing potential of 5 years and more in appropriate storage conditions.

- **Serving**

Serve between 12° and 14°C

- **Food & wine matches**

Mellow and round Premiers Crus:
(Meursault -Le Porusot, Charmes..., Beaune):
foie gras, fish and poultry in cream sauce, courses with a mild flavour.

More powerful Premiers Crus:
(Meursault -Genevrières, Perrières..., Puligny-Montrachet): seafood and shellfish in sauce, courses with a pronounced to strong flavour.



See overleaf for Bouchard Père & Fils wines

The White Premiers Crus of Bouchard Père & Fils



BEAUNE CLOS SAINT-LANDRY

This Bouchard Père & Fils monopoly is a marvellous rarity. A rich wine with a suave bouquet and expressive aromas, and an unequalled smoothness and charm.



BEAUNE DU CHÂTEAU

A Bouchard Père & Fils exclusivity for more than 100 years. This top wine from 4 Premier Cru parcels reveals all the elegance of the white Beaunes. A floral and fruity bouquet, with a perfumed and subtly enveloped palate.



MEURSAULT GENEVIÈRES

This appellation is a reference for amateurs of great Meursaults. Full, refined and with no heaviness, this voluptuous wine has a typical and inimitable drive.



MEURSAULT PERRIÈRES

This appellation is among Meursault's most sumptuous crus. With a complex bouquet, this rich, powerful wine, not in the least heavy, reveals a truly beautiful personality.




PULIGNY-MONTRACHET LES CHAMPS-GAIN

This Premier Cru is well-known for its smoothness. The bouquet blends fruity and floral notes; the palate expresses mellowness and body with class.

And also:

- CHASSAGNE-MONTRACHET EN REMILLY
- MEURSAULT PREMIER CRU
- MEURSAULT LE PORUSOT
- MEURSAULT CHARMES
- MEURSAULT LES GOUTTES D'OR
- PULIGNY-MONTRACHET LES CHALUMAUX
- PULIGNY-MONTRACHET LES FOLATIÈRES
- PULIGNY-MONTRACHET LES PUCELLES
- SAINT-AUBIN PREMIER CRU

 White Premiers Crus
MEURSAULT Villages of origin of Bouchard Père & Fils white Premiers Crus



The Red Village Appellations from the Côte d'Or

From Gevrey-Chambertin to Santenay, Nuits-Saint-Georges to Pommard, the Village Appellations reflect the extraordinary variety of vineyards on the Côte d'Or.



TERROIR

- Côte de Beaune and Côte de Nuits**
 Burgundy owes its fame to these two “côtes”, which make up the Côte d'Or. Located mainly at the foot of the slopes, the Village Appellations represent 3/4 of the Côte d'Or production from this level of appellation, ie about 20% of the total production of Burgundy wines.
- Exceptional diversity**
 On an intermittent slope running from Dijon to Santenay, the Côte d'Or gathers its red Village Appellations, each with its typicity and bearing only the name of the village (2 exceptions: Côte de Beaune-Villages and Côte de Nuits-Villages). Among these appellations Bouchard Père & Fils offers:

Gevrey-Chambertin	Pommard
Chambolle-Musigny	Monthélie
Vosne-Romanée	Chassagne-Montrachet
Nuits-Saint-Georges	Côte de Nuits-Villages
Aloxe-Corton	Santenay
Côte de Beaune-Villages	Savigny-lès-Beaune

SAVOIR-FAIRE

- Working the vines**
 The grapes come from the Domaine or through purchase contracts. Bouchard Père & Fils works in a spirit of close collaboration with its partners, to whom it passes on all its knowledge and savoir-faire so as to obtain a harvest that respects its quality requirements.
- Vinification and maturing**
 Bouchard Père & Fils has the same strict requirements for vinification, regardless of the origin of the grapes: manual harvesting in small cases followed by manual sorting; Depending on the profile of the vintage, vatting lasts 8 to 15 days, then maturing for 8 to 14 months in French oak barrels, with 20 to 40% new barrels.
- Ageing**
 These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

TASTING

- Keeping**
 To enjoy from 2 to 3 years of age with an ageing potential of 3 to 5 years in appropriate storage conditions.
- Serving**
 Serve between 16° and 18°C
- Food & wine matches**
Perfumed and elegant wines (Beaune, Volnay, Savigny-lès-Beaune, Vosne-Romanée, Chambolle-Musigny): joint of meat in sauce, poultry, courses with a soft flavour.
Tannic and structured wines (Aloxe-Corton, Pommard, Nuits-St-Georges, Gevrey-Chambertin): red meat, marinated meat, medium to strong flavoured cheese, courses with a pronounced flavour.



See overleaf for Bouchard Père & Fils wines

The Red Village Appellations of Bouchard Pere & Fils



GEVREY-CHAMBERTIN

The aromatic intensity of the Côte de Nuits. Deep, perfumed bouquet with fruity aromas and an animal note. On the palate, good structure and lovely fleshiness.



NUITS-SAINT-GEORGES

A deep, generous red wine, typical of the Côte de Nuits. Bouquet of berry fruit and spice. Rich, well-structured palate, with tannins characteristic of the appellation.



CÔTE DE BEAUNE-VILLAGES

On the nose, a veritable basket of red fruit. On the palate, extremely pleasant freshness and delicacy. To savour in the spontaneity of its youth.



ALOXE-CORTON

Bouquet with aromas of berries and fruit. This appellation in the north of the Côte de Beaune harmoniously combines elegance with firmness.



POMMARD

The bouquet of this generous appellation reveals fruity and musky aromas. Firm and tannic in its youth, it controls its spirited nature with age.



MONTHÉLIE

An excellent terroir in the Côte de Beaune, to discover and introduce to others. The bouquet is rich with a diversity of berry fruit. An elegant, perfumed wine expressed in softness and delicacy.



And also:

- CHAMBOLLE-MUSIGNY**
Elegance and fleshiness.
- CHASSAGNE-MONTRACHET**
Richness and structure.
- CÔTE DE NUITS-VILLAGES**
Fruity and musky.
- SANTENAY**
Full-bodied and fruity.
- SAVIGNY-LÈS-BEAUNE**
Charm and fragrance.
- VOSNE-ROMANÉE**
Fragrance and softness.

The White Village Appellations from the Côte d'Or

*Meursault, Puligny-Montrachet, Chassagne-Montrachet...
These three magical names make up the greater part of the wines
bearing the white Village Appellation on the Côte d'Or.*



TERROIR

- **The south of the Côte de Beaune**
A third of the wines produced in the Côte de Beaune is white. They are concentrated in the region between Meursault and Chassagne-Montrachet, whose marly subsoil is particularly favourable for Chardonnay. Located mainly at the foot of the slopes, the Village Appellations represent 1/4 of the Côte d'Or production from this level of appellation, ie 7% of the total production of Burgundy wines.
- **Three major appellations**
Meursault, with legendary roundness and softness, Chassagne-Montrachet, powerful and racy, Puligny-Montrachet, with impressive length... Bouchard Père & Fils offers these three remarkable Village Appellations; some of them are followed by the name of their parcel of origin.

Meursault
Meursault les Clous
Puligny-Montrachet
Chassagne-Montrachet

SAVOIR-FAIRE

- **Working the vines**
Grapes come from the Domaine or through purchase contracts. Bouchard Père & Fils works in a spirit of close collaboration with its partners, to whom it passes on all its knowledge and savoir-faire so as to obtain a harvest that respects its quality requirements.
- **Vinification and maturing**
Bouchard Père & Fils has the same strict requirements for vinification, regardless of the origin of the grapes: manual harvesting in small cases followed by manual sorting; evacuation of the first juice, followed by pressing in two-hour cycles; start of fermentation in stainless steel, then depending on the profile of the vintage maturing for 6 to 7 months in French oak barrels, with a proportion of new barrels that may be up to 15%.
- **Ageing**
These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

TASTING

- **Keeping**
To enjoy from 2 to 3 years of age with an ageing potential of 3 to 5 years in appropriate storage conditions.
- **Serving**
Serve between 12° and 14°C
- **Food & wine matches**
Meursault: foie gras, fish and poultry in cream sauce, courses with a soft flavour.
Puligny-Montrachet and Chassagne-Montrachet: seafood and shellfish in sauce, courses with a more pronounced flavour.



See overleaf for Bouchard Père & Fils wines

The White Village Appellations of Bouchard Père & Fils



MEURSAULT LES CLOUS

A Meursault from a terroir noted for its mineral nature. Beautiful aromatic definition. It reveals great liveliness, freshness and subtlety.



MEURSAULT

Meursault is one of the specialties of Maison Bouchard Père & Fils. Very aromatic bouquet with fruity and floral notes. Equally fragrant on the palate, it expresses its richness and softness with no hint of heaviness.

Toward Paris



PULIGNY-MONTRACHET

In white wines, this is definitely the most reputed Village Appellation. Delicious floral and fruity bouquet. A very charming marriage of power and elegance, with lovely smoothness.



CHASSAGNE-MONTRACHET

An appellation known for its body. The intense bouquet blends fruit and flowers, while the full-bodied, well-enveloped palate expresses remarkable length.

White Village Appellations
MEURSAULT Villages of origin of Bouchard Père & Fils white Village Appellations

The Regional Appellations

*Bourgogne, Bourgogne Aligoté, Bourgogne Hautes-Côtes de Beaune...
More easily obtainable, these Regional Appellations are a veritable introduction
to the great wines of Burgundy.*



Pinot Noir



Chardonnay

SAVOIR - FAIRE

- **Supplies**

Grape contracts and the purchase of young wines for the reds, purchase of grape musts for the whites. Supplies come through contracts with vine-growers, who make a commitment to respecting Bouchard Père & Fils' strict quality criteria. The House passes on all its expertise so that the supplies delivered to its cellars conform to its requirements.

- **Vinification and maturing**

Bouchard Père & Fils shows the same application with vinification, regardless of the origin of the grapes.

For the red wines: depending on the profile of the vintage, vatting lasts 8 to 12 days, then maturing for 6 months.

- Top growths: 60% in barrels, 40% in stainless steel vats.
- Other growths: 25% in barrels, 75% in stainless steel vats.

For the white wines: depending on the profile of the vintage, fermentation and maturing for 6 to 7 months.

- Top growths: 60% in barrels, 40% in stainless steel vats.
- Other growths: 25% in barrels, 75% in stainless steel vats.

- **Ageing**

These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

TERROIR

- **A vast territory**

With a total of 53%, the Regional Appellations represent the great majority of the production of Burgundy wines. With grapes from the whole of viticultural Burgundy, they cover a great diversity of flavours and quality.

- **Particular distinctions**

In Burgundy, all Regional Appellation wines have "Bourgogne" in their name. In addition, at Bouchard Père & Fils, some generics come from specially selected grapes and deserve a special distinction – such as Bourgogne Réserve, mainly from vineyards in the Côte d'Or. Worth discovering:

Bourgogne Hautes-Côtes de Beaune

Bourgogne Réserve Pinot Noir

Bourgogne Pinot Noir La Vignée

Bourgogne Réserve Chardonnay

Bourgogne Chardonnay La Vignée

Bourgogne Aligoté...

TASTING

- **For tasting on their fruitiness:**

Bourgognes rouges: 1 to 2 years

Bourgognes blancs: 1 to 2 years

- **Serving**

Bourgognes rouges: serve between 14° and 16°C

Bourgognes blancs: serve between 10° and 12°C

- **Food & wine matches**

Bourgognes rouges: charcuterie, quiches and pies, grilled meat, medium-flavoured courses.

Bourgognes blancs: aperitif, seafood and shellfish, fish in a light sauce, medium-flavoured courses.



See overleaf for Bouchard Père & Fils wines

The Regional Appellations of Bouchard Pere & Fils



**BOURGOGNE RÉSERVE
PINOT NOIR**
Red

With grapes mainly from the Côte d'Or's famous communes, this wine with a bouquet of ripe red berry fruit reveals lovely fleshiness, pleasantly blending the tannins and fruity notes.



**BOURGOGNE RÉSERVE
CHARDONNAY**
White

Lovely grapes, mostly from the Côte de Beaune, offer a nice bouquet of white-fleshed fruit. On the palate, this pleasant wine combines fruity flavours and smooth texture, with a zest of liveliness that puts it in another class.



**BOURGOGNE LA VIGNÉE
PINOT NOIR**
Red

This lovely wine has a fine bouquet of berry fruit aromas. On the palate, fruit and terroir are blended in excellent balance.



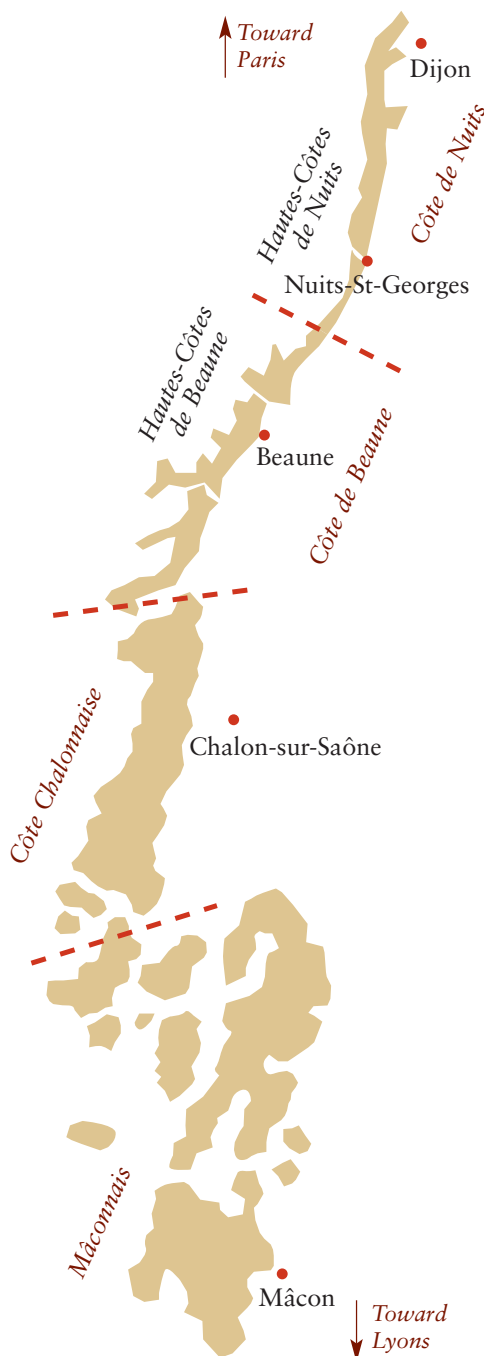
**BOURGOGNE LA VIGNÉE
CHARDONNAY**
White

The aromatic bouquet precedes a round, silky palate that envelops the fruit with charm and no heaviness.



**BOURGOGNE
HAUTES-CÔTES DE BEAUNE**
Red

Exclusively from vines classified in Hautes Côtes de Beaune, this fresh, lively wine, full of character, reveals a bouquet of berry fruit harbouring a lovely note of terroir.



BOURGOGNE ALIGOTÉ
White

Very ancient in Burgundy, the aligoté grape variety is characterized by its lively, supple nature. With a fresh, fragrant bouquet, this straightforward and light wine is for drinking young so as to savour all its freshness.

And also:

BOURGOGNE HAUTES-CÔTES DE NUITS
Straightforward and fragrant.

BOURGOGNE PASSE-TOUT-GRAINS
Fresh, fruity and delicious.

www.bouchard-peretfils.com