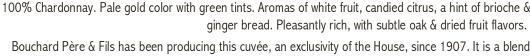
BOUCHARD PÈRE & FILS BEAUNE DU CHATEAU BLANC 1ER CRU



of several Premier Cru vineyards, vinified separately & demonstrates the different facets of the terroir of Beaune. Harvested by hand into small crates with manual sorting of each grape. The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles. Matured 9 to 10 months in French oak, with up to 15% new oak, depending on the vintage, and for 3 to 4 months in stainless steel vats. The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

Founded in 1731, Bouchard Père & Fils is one of Burgundy's oldest wine merchants and one of the largest landowners in the Côte d'Or. Over the centuries, the House has acquired highly renowned parcels for a total of 321 acres with 30 acres classified as Grands Crus & 183 as Premiers Crus. At the heart of their winemaking philosophy is the commitment to showcasing the truest & finest expression of each terroir, while honoring the traditions & specificities of each vintage. Bouchard Père & Fils has been committed to sustainable practices for nearly 15 years & was awarded the highest environmental certification in France, the *Haute Valeur Environnementale*, in 2015. In 2020, the Henriot family applied for organic certification of the Bouchard Père & Fils estate in Côte-d'Or, as well as their William Fèvre estate in Chablis. The two estates cover a total of 514 acres, which would constitute the largest organic wine organization in Burgundy as of 2024!

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Tasting Note:

BEAUNE du CHÂTEAU

BOUCHARD PÈRE & FILS

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100% Chardonnay. Aromas of white fruit, candied citrus, a hint of brioche & ginger bread. Pleasantly rich, with subtle oak & dried fruit flavors.

Shelf Talker:

