

BOUCHARD PÈRE & FILS BEAUNE CLOS DE LA MOUSSE 1ER CRU MONOPOLE

100% Pinot Noir. Powerful aromas of red fruit, mellow yet jammy, fresh yet very ripe, combined with subtle toasted notes. A fleshy and delicate attack that is particularly charming. The tannins are present yet refined expressing the high maturity of this plot. The complex finish is always a revelation, with a resurgence of wild fruit aromas, a smoothness and saline quality that imparts a crisp, fresh thirst-quenching impression.



From Beaune, a town and wine appellation in the heart of the Côte de Beaune subregion of Burgundy, France. The terroir is preserved by its surrounding walls, which define it as a *clos*. The vineyard is planted south to north, letting the dominant wind (*the Bise*) circulate through the vineyard. This plot, at the foot of Beaune *Avaux*, lies on a very gentle slope. Set on a ridge of clay and very dense marls, topped with limestone rock, the soil is perfectly balanced. Shallow soil, with very dense marls retaining water and preventing water stress. Tilling is performed to encourage the roots to spread and establish themselves in this dense subsoil. The plot is divided into several sub-plots vinified and aged separately. The grapes are harvested by hand then meticulously sorted.

20-30% whole grapes. Cold maceration begins the vatting process for a few days. The vatting lasts 10-15 days, with a few punchings of the cap at the end. Aged 16-20 months in French oak barrels. 30-40% new barrels. Manual racking at the end of the ageing period. The bottles are preserved in optimal conditions in underground cellars until they are released for sale.

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:

BOUCHARD PÈRE & FILS
BEAUNE CLOS DE LA MOUSSE
1ER CRU MONOPOLE

100% Pinot Noir. Aromas of red fruit, mellow yet jammy, fresh yet ripe, with toasted notes; a fleshy & delicate attack; charming; refined tannins; complex finish with wild fruit aromas; smooth & saline; crisp, fresh & thirst-quenching.

Shelf Talker:

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1ER CRU MONOPOLE
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