



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## MEURSAULT LES CLOUS

Appellation village - Côte de Beaune

On the "terroir" of Meursault, some of the vineyards classified as village appellation are situated on a marly ground, identical to the Corton-Charlemagne Grand Cru (only the topography and altitude are different). These vineyards of a great quality deserve to be vinified separately. This is the case for the terroir of Les Clous whose name apparently comes from a deformation of the word "Clos". The Bouchard Père et Fils estate owns 8.64 hectares here, i.e. almost half of the total area.

### TASTING

**TASTING NOTE:** Intense bouquet of fruit and flowers combined with a delicate mineral hint. Rich and subtil wine with good crisp, which makes it very balanced. Good ageing potential.

**FOOD/WINE PAIRING:** Fish dishes in sauce.

**SERVING TEMPERATURE:** Between 12°C to 14°C

**AGEING POTENTIAL:** 5 years and more

### KNOW - HOW

**HARVEST:** manual, in small cases of 13 kg. Careful manual sorting of each grape.

**VINIFICATION:** The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

**MATURING:** 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats.

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

### VINEYARD

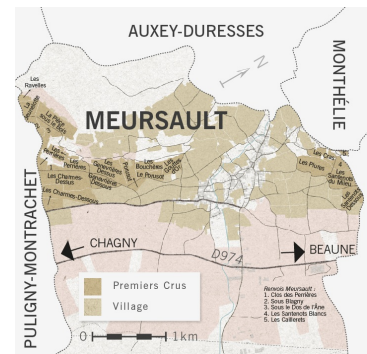
**GRAPE VARIETY:** Chardonnay

**EXPOSITION:** East

**SOIL OF THE APPELLATION:** Table-land of calcareous marls on a hard platform

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 18.4 hectares

**DOMAIN SURFACE IN PRODUCTION:** 8.64 hectares



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