

BOURGOGNE La Vignée - Chardonnay

Régionale / Burgundy

Vineyards

The regional appellations represent more than half the production of the wines of Burgundy. The grapes picked from the whole growing area offer a great diversity of flavour and quality. The A.O.C. wines from Bouchard Père et Fils are made from selected grapes giving them a particular style, like this Bourgogne La Vignée, a true initiation to the chardonnay variety.

Grape varieties: Chardonnay

Land: Limestone and clay

Appellation Area: 971 ha

Wine notes

Aromatic bouquet. Round - though not heavy - and silky, with charming fruitiness.

Advice services

Food- wine suggestions: Snails - Seafood - Fried fish

Service: Between 10°C to 12°C

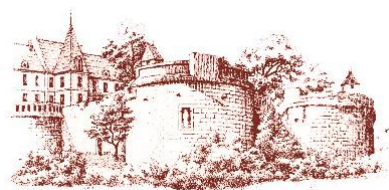
Aging potential: 3 to 5 years and more

Know- how

Supplies: Purchases of musts and young wines are made 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 grapes selection conforms to its requirements.

Vinification and maturing: Depending on the profile of the vintage, fermentation and maturing for 6 to 7 months: 25% in barrels, 75% in stainless steel vats.

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



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