BOUCHARD PÈRE & FILS

FONDÉE EN 1731

NUITS-SAINT-GEORGES LES PORRETS-SAINT-GEORGES

Premier cru - Côte de Nuits

The name "Les Porrets" probably comes from a deformation of the word "poiriers". A long time ago, the vine advantageously replaced the orchards on this marly, chalky clay, so favourable to the great wines of the Côte de Nuits. In 2007, Bouchard Père & Fils purchased 32 "ares" of this appellation, next to the "Climat" Les Cailles.

TASTING

TASTING NOTE: Rich bouquet with aromas of red and black fruit blended with a smoky note. Structured and generous on the palate, this wine is delightfully spirited. Very good ageing potential.

FOOD/WINE PAIRING: Red meat dishes in sauce, also grilled or roasted, medium-flavoured cheeses.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 7 to 10 years and more

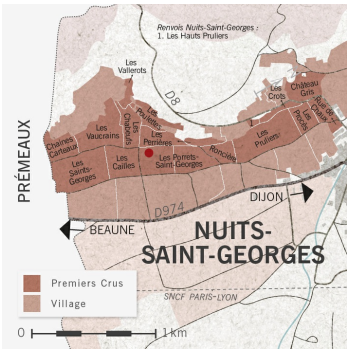
KNOW-HOW

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

VINIFICATION: Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days.

MATURING: is carried out for 12 to 14 months in French oak, with 40 to 50% new oak.

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.



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: East-Southeast

SOIL OF THE APPELATION: Limestone and clay with marls

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 3.55 hectares

DOMAIN SURFACE IN PRODUCTION: 0.32 hectares

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