



DOMAINE LAURENT BOUSSEY

AOP Pommard

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Monthelie, in the heart of the Côte de Beaune, Domaine Laurent Boussey perpetuates a viticultural know-how passed down for five generations. Laurent and Karen Boussey now manage this family estate, which spans 15 hectares and produces 24 appellations. The estate is renowned for its red and white wines, notably in Meursault, Pommard, and Beaune. Reasoned agriculture is a given: the soils are plowed, treatments are limited, and harvesting is done manually to keep only the best grapes. Vinification respects Burgundian traditions with long fermentations and aging in oak barrels, bringing depth and finesse to the wines. Each cuvée is meticulously assembled to express the full potential of its terroir. The originality of the estate lies in its exceptional heritage of old vines, with some parcels over 60 years old. This longevity gives the wines remarkable concentration and complexity, ensuring great aging potential.

VARIETAL

Pinot Noir 100%

TERROIR

The soils are clay-limestone.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Hand-picked grapes.

WINEMAKING

Red vinification begins with a cold maceration (to obtain an intense ruby color) and continues with regular punch-downs from the start of fermentation. These ensure fullness and a range of red-fruit aromas typical of Pinot Noir. Maceration lasts 12 to 18 days, depending on the appellation.

SERVING

Serving temperature: 14–16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Deep purple in color, it reveals aromas of game and very ripe fruit. Freshness and tannic structure define the palate. Ideally located, very close to Premier Cru vineyards.

FOOD PAIRINGS

Pairs wonderfully with game dishes.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.