

JEAN BOUCHARD

— DEPUIS 1926 —



Bourgogne

AOP Bourgogne, Bourgogne, France

PRESENTATION

In this wine, the Pinot Noir, planted on clay-limestone soils, brings elegance and finesse, while the Gamay, planted on limestone or granitic soils, plays on fruitiness and roundness.

TERROIR

Clay-limestone and granitic soils

WINEMAKING

Fermentative maceration in temperature-controlled stainless steel tanks for 16 to 18 days. Aging: 90% in tanks and 10% in oak barrels for 9 to 11 months.

VARIETALS

Pinot Noir, Gamay

SERVING

Service temperature: between 14-15°C.

To be enjoyed young and fruity or to be kept for 3 to 4 years.

TASTING


Fresh and delicate bouquet with notes of red and black fruits (raspberry, blackcurrant...). Full, supple and well-balanced palate. Lovely fresh and fruity finish.

FOOD PAIRINGS

Classic pairing: Mushroom quiche.

Unconventional pairing: Sesame duck crisp with pear.

Jean Bouchard

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

