

JEAN BOUCHARD

— DEPUIS 1926 —



Monthélie

AOP Monthélie, Bourgogne, France

PRESENTATION

Located in the Côte de Beaune above Meursault, this small appellation of 120 hectares mainly produces red wines: only 18 hectares in white. While these wines are less well-known than those of its illustrious neighbor Volnay, they reveal beautiful fruit and a fine structure, making them very enjoyable to taste from a young age. Monthélie white is a close cousin of Meursault.

LOCATION

Monthélie is located between Volnay and Meursault.

TERROIR

Bathonian gravelly limestone covered with red clay and marls.

WINEMAKING

Aging in oak barrels (20% new barrels) for 14 to 16 months.

VARIETAL

Chardonnay

SERVING

Service temperature: between 15-16°C.

To be enjoyed within 3 to 5 years and more.

TASTING

Dress with golden reflections. Hints of vanilla, apple, hazelnuts on the palate.

FOOD PAIRINGS

Classic pairing: Ratatouille.

Unusual pairing: Grilled quails with Espelette pepper.

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