



DOMAINE LAURENT BOUSSEY

AOP Monthélie Premier Cru Sur la Velle

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Monthélie, 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

Clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Manual harvest.

WINEMAKING

Red vinification begins with cold maceration (to extract an intense ruby color), followed by regular punch-downs from the start of fermentation. This process enhances the body and develops a red fruit aromatic profile typical of Pinot Noir. Maceration lasts from 12 to 18 days depending on the appellation.

SERVING

14-16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Aromas of small red berries and floral notes (violet), evolving with age towards undergrowth and spices.

FOOD PAIRINGS

Braised pigeon or a herb-crusted veal chop make this Monthélie a perfect companion!

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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