



DOMAINE LAURENT BOUSSEY

AOP Savigny-lès-Beaune

DVP
Red

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

Clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Manual harvesting.

WINEMAKING

Red winemaking begins with a cold maceration (to obtain an intense ruby color), followed by regular punch-downs from the start of fermentation. This ensures both structure and the aromatic range of red fruit typical of Pinot Noir. Macerations last from 12 to 18 days depending on the appellation.

AGEING

Ageing takes place in vats or oak barrels, with a proportion of new oak depending on the cuvée. Ageing on the lees contributes to aromatic complexity and texture. Careful maturation is carried out to preserve freshness, finesse, and elegance while allowing the wine to gain depth.

SERVING

Serving: 14–16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Deep cherry-red color. The nose reveals aromas of small red and black fruits (blackcurrant, cherry, raspberry). The palate shows discreet, well-structured tannins. Balanced between roundness and volume, the wine combines finesse and power in equal measure, often evoking morello cherries with great elegance.

FOOD PAIRINGS

Its fullness and rounded power make it a perfect match for a fine cut of beef, pan-seared foie gras, or crispy roast poultry. When it comes to cheese, it pairs best with mild varieties such as Tomme, Brie, or Cantal.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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