

Beaune Clos Saint-Landry, Domaine Bouchard Père et Fils



Product code	BSLBP103
Grapes	Chardonnay
Country	France
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	
Vintage	2003



HVE



Organic



Biodynamic

Tasting Notes

Suave aromas of fruit and flowers harmoniously blended with just the right touch of oak. This is a rich wine with expressive aromas and extraordinary smoothness.

Viticulture

It is on the site of this remarkable vineyard that we find the oldest traces of the Chardonnay variety in Beaune. Quite a rarity in this Pinot Noir territory. Before it was given the appellation of Clos Saint-Landry, this vineyard appeared under the name of Tielandry, meaning the estate of a certain Landry. It then became the property of the abbey of Maizieres before the purchase by Antoine Philibert Joseph Bouchard in 1791. Since then, Bouchard Pere & Fils has preciousely kept the monopoly of this white Premier Cru of 1.98 hectares.

Winemaking

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape. VINIFICATION: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles. MATURING: 9 to 10 months in French oak, with up to 15% new oak, depending on the vintage, and for 3 to 4 months in stainless steel vats. AGEING: The cellars of the Bastions of the ancient Chateau de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

Awards

Burghound 87