

## Beaune Clos Saint-Landry, Domaine Bouchard Père et Fils



<b>Product code</b>	BSLBP103
<b>Grapes</b>	Chardonnay
<b>Country</b>	France
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	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 preciously 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