TINDAL
WINE MERCHANTS

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

Burgundy, France




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

HVE Organic

Biodynamic

BOUCHARD PÈRE & FILS
FONDÉE EN 1731

## Producer

Under the ownership of Artémis Domaines, Bouchard Père et Fils has undergone a major transformation, refocusing decisively on the Côte de Beaune. Vineyard reclassification and renewed parcel-level work have sharpened the house's expression, marrying historic depth with modern precision.

## Tasting Notes

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