# Savigny-les-Beaune 1er Cru, Les Lavières, Domaine Bouchard Père et Fils

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| **Product code** | BP0722RC |
| **Grapes** | Pinot Noir |
| **Country** | FRANCE |
| **ABV%** | 13 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Bouchard Pere et Fils |
| **Vintage** | 2022 |

## Producer

Since its foundations in 1731, Domaine Bouchard Père et Fils has put together an exceptional vineyard holding along the Côte d'Or. Driven by the desire to build an exceptional estate, they currently have 130ha of vineyards: 12ha of which are Grand Cru, 74ha Premier Cru, 4 individual Monopolies- the total covering over 450 vineyard sites. Each vineyard is tended to the highest level with 2021 seeing the first wines certified Organic. The Premier and Grand Cru vineyards are all farmed biodynamically. The pursuit of excellence at Bouchard Pere et Fils is driven by their work in the vineyards. ***"Our motto at the winery is 'no rules'. Our approach is to go with the terroirs and the vintage, to adapt ourselves to each vineyard, each year, so that we can coax out the purest expression and the finest emotions. There is a great deal of risk involved in this listening approach, as well as humility towards the living matter that is wine, but it is an extremely rewarding challenge."*** Frédéric Weber – Cellar Master.

## Tasting Notes

Delicate bouquet with fruity berry notes. On the palate, seductive with the subtle intensity of it's aromas.

## Winemaking

Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Vatting can last from 15 - 18 days. 12 - 14 months in French oak, with 25 to 35% new oak.

## Awards

Jasper Morris 88-90
The world of fine wine 88-89