

# DOMAINE VINCENT BOUZEREAU

## MONTHÉLIE RED

*Vincent purchased this parcel in 1990 and replanted it. It is located in the lieu-dit les « Jouères ». All the plantations are the result of a massale selection that takes place within the family vineyards on our own plants. This appellation is located between Meursault and Volnay, and deserves to be better known since its wines are really fine and elegant. |*



### THE DOMAINE

**Presentation :** Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthélie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

**Size of the property :** approximately 10 hectares

### THE VINE

**Grape varietal :** Pinot Noir

**Vineyard location :** On the slope on Auxey-Duresses' side, with eastern exposition.

**Soil type :** Clay-limestone

**Average age of the parcel :** approximately 40 years

**Viticultural methods :** The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest. |

### VINIFICATION AND AGEING

**Vinification :** Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

**Ageing :** Approximately 15-18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

**The barrels :** 100% oak - 25% new barrels.

### THE WINE

*A quality wine full of delicacy, which is a nice discovery ! |*

**Tasting note :** Fine and elegant wine, with a good length. Red fruits, blackcurrant notes.

**Ageing potentiel :** 5-10 years

**Serving temperature :** 14°C-16°C

**Wine pairing :** with stewed pigeon and veal rib