



BOUCHARD AÎNÉ & FILS

CLOS DE LA ROCHE

Grand Cru 2006

APPELLATION D'ORIGINE CONTRÔLÉE

Cuvée Signature

Bouchard Aîné & Fils has been making fine wines for over 250 years. The prestige of its name is due to its permanent commitment to ensuring perfect quality and authenticity of style in its wines.



CATEGORY

The *Cuvée Signature* range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. Harvested, made and aged by winemaker Laurent Mairet, they are produced in very limited quantities.

The finest Pinot Noir grapes in the world are harvested at the heart of the Côte de Nuits. Those from the Grands Crus vineyards represent less than 2% of Burgundy. One of the most famous is “Le Clos de La Roche” (the vineyard is literally planted on the parent rock), a 41.7 acre vineyard located in the village of Morey Saint-Denis.

THE WINE

Grape variety : 100% Pinot Noir

Alcohol content : 13.5% vol.

VINIFICATION/MATURING

Vinified in wooden vats and matured in oak barrels aged for 17 months (50% new oak).

Harvested : September 28th, 2006

Average year vines were planted : 1944

Bottled : March, 2008

Production : 900 bottles

TASTING NOTES

Visual : Deep ruby red in color with tinges of violet.

Nose : Elegant and complex with dominant aromas of jammy red fruit, typical of this varietal.

Palate : The attack is bold with pure fruit and hints of violet and spice (cinnamon) on the palate. There are also notes of toast, blackberry and blackcurrant. Full, well-rounded tannins give nice length. This wine has a promising future.

SERVING SUGGESTIONS

Serve at 18°C/64°F with game and strong cheeses.

AGEING POTENTIAL

12 years or more