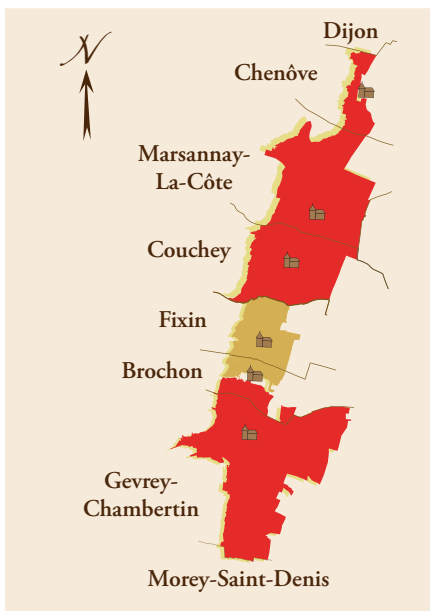


# The RENÉ BOUVIER Vineyards



## From Vine to Wine...



Classification  
**Bourgogne**

Grape Variety  
**Pinot Noir**

Bourgogne Le Chapitre blends grapes from several terroirs in the Marsannay and Gevrey-Chambertin appellations

Vines over forty years old

Traditional vinification lasting 20 days on average

Maturation in oak barrels, for 16 months

## The Wine

This red wine is clad in a beautiful, eye-catching ruby. The dashing nose, with good intensity, explores the whole range of fresh fruit. On the palate, the attack is fresh, and develops with a good mouthfeel. Frisky and dashing, this wine is a good way to discover Bourgogne and Pinot Noir.

It will accompany braised veal, quasi of veal with cardamom gravy, roasted poultry, or pork cooked simply in meat juices.

Best served at 17 ° C.

## Background

The Appellation Bourgogne is a regional AOC, and red burgundy is made from Pinot Noir grapes. This exclusive grape variety originated as early as the seventh century in Burgundy. The Duke of Burgundy, Philip the Bold, who was already interested in producing wines of quality, recommended its cultivation in order to obtain fine wines in 1395.

## The Landscape

The vineyards of Bourgogne Le Chapitre are located at the foot of the Marsannay and Gevrey-Chambertin appellations, at altitudes of 804 to 951 feet (245 to 290 metres). The slopes are quite gentle, with eastern and south-eastern exposure.

## Subsoil and Soil

The Bourgogne Le Chapitre plots are located at the foot of the clay and limestone slopes of Gevrey-Chambertin and Marsannay, with soil properties which are ideal for the production of wines that fully express the Appellation Bourgogne character and the Pinot Noir grape.



English version supervised  
by Carmela Chateau-Smith

*Mars 2009*

**Domaine RENÉ BOUVIER**  
**GEVREY-CHAMBERTIN**  
E-mail: rene-bouvier@wanadoo.fr

  
**françoise vannier-petit**  
géologue - 33 (0)3 80 42 96 99