

Boussey Monthelie Rouge Premier Cru Sur La Velle

Domaine Boussey

France - Burgundy - Monthelie Premier Cru

The grapes for this wine are coming from the parcel located in Monthelie, on the plateau right next to Volnay. They usually produce balanced wines, with a lot of freshness and elegance.

The wine displays aromas of red fruits, with floral notes (violet) and spice. After cellaring for a couple of years, the wine will develop some secondary aromas with truffle and forest flavors.

| Specifications | |
|------------------------|--|
| Appellation | Monthelie Premier Cru |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | Average 50 years |
| Agricultural Practices | Sustainable |
| Soil type | Clay & Limestone |
| Vinification | Surface area : 0.3 hectare (0.74 acre) The Monthelie Rouge Premier Cru Sur La Velle is vinified in temperature controlled stainless steel tanks. The wine is then aged in French Oak barrels for 12 months. (20% new barrels). Slightly filtered before bottling. |
| Production | 150 (9-liter cases) |
| Pairings | Delicious with game terrine, sirloin steaks and strong cheese. |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 02954 9 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02954 6 |
| Case Weight | 40 |
| Cases/Pallet | 50 |
| Layers/Pallet | 5 |
| ABV | 14.00% |
| SRP | \$ 60.00 USD 750mL Bottle |