

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%
SRP	\$ 60 USD 750mL Bottle