



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Bourgogne Montre-Cul

This is a historical *terroir* of the former vineyard of Dijon, which was already known under the Dukes of Burgundy. This wine has been made plot by plot since the time of Bernard Bouvier's father.

The etymology of the name, linking it to the possibility of seeing under the women's skirts while they worked, explains quite well how steeply this hill slopes.

The 50-year-old vines of this plot (0.37 hectare/ 0.9 acre) grow on limestone scree soil, producing beautifully ripe grapes with fine tannins.

Bourgogne *Montre-Cul* is a *cuvée* with expressive aromas of ripe red and black fruits. With its elegant tannic structure, it is a perfect introduction to the villages of the Côte de Nuits.

Although it can be tasted from an early age, old bottles kept by the family show that the best vintages can be aged for 10 to 20 years.



site en construction

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 12 months in barrels, and 6 months in stainless steel tanks. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.

Food and wine pairing

Charcuterie (cold cuts), braised meat dishes, and regional cuisine go well with this wine. Grilled meat, especially beef, will blend harmoniously with the Bourgogne Montre-Cul.

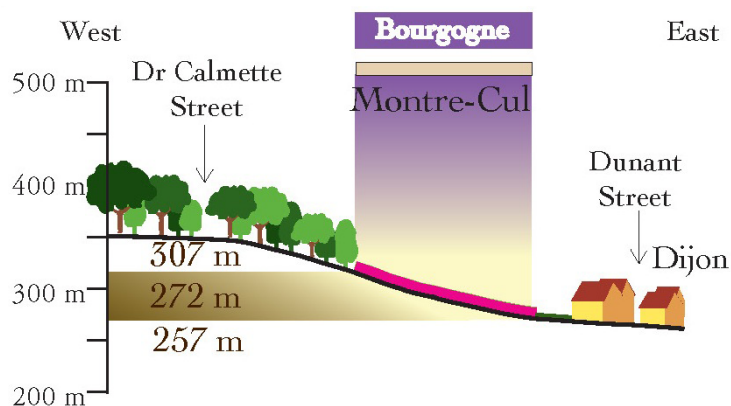


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The landscape



Located in the heart of the hillside vineyards, at the northern edge of the Côte de Nuits, to the west of the outskirts of Dijon, Montre-Cul ranges in altitude from 843 to 1007 feet (257 to 307 metres), with an average of 892 feet (272 metres). The slope is gentle to steep (2 to 13%), on average 5%, with eastern exposure.

Subsoil and Soil

The Montre-Cul substratum is composed of two geological units.

The lower, flatter eastern part of the plot consists of marls with sparse stones.

The Comblanchien limestone, which lies above the vineyard, has a favourable effect on the soil of Montre-Cul. The former limestone cliffs, which faced due east, underwent extreme fragmentation during the last ice age twenty thousand years ago, resulting in gravel chips measuring from one to two centimetres in size, which accumulated downslope. This limestone scree (called "grèzes litées" in Burgundy) generates an excellent soil for growing vines, with good drainage, like that of the Clos du Roy.

