



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Marsannay Le Clos Monopole

Le Clos is a *monopole* of 3 hectares (\approx 7.5 acres) that we own south of the appellation Marsannay, in the village of Couchey, behind the *Château*. This slightly sloping, east-facing plot, the perfect terroir for white wines, is mainly composed of marl, with some more stony areas.

The grapes from these 40-year-old vines are harvested over several days, depending on their ripeness, and on their location in *Le Clos*.

The grapes are then sorted and the *cuvée* will take only the best grapes from the oldest vines.

The marly subsoil brings power to the wine, and harvesting on different dates gives additional complexity. This is why the Marsannay *Le Clos Monopole* has a clearly affirmed identity, with mature body, beautiful viscosity that envelops the palate, and strong minerality that structures the mouthfeel, with a long, mouth-watering finish.

In its deep and subtle aromas and bouquet, you will find fresh menthol notes, pepper, acacia, pear, peach, curry, and truffles.

It is one of the few *terroirs* devoted to white wines in the Côte de Nuits that can equal the quality of the best villages in the Côte de Beaune. You will be able to keep these wines for 10 years or even more, depending on the vintage.

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

The grapes are pressed for 4 hours (whole-bunch pressing), so that the must is delicately extracted. Ageing lasts for 12 to 18 months, half in the 600-litre oak barrels, and half in stainless steel tanks, to preserve freshness.

The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



site en construction

Food and wine pairing

Feel free to serve this wine as an aperitif, to liven up the taste buds. Jellied parsley ham (jambon persillé) is perfect with Le Clos, as are also white fish, such as sea bass cooked in meat juices and served with Tonka beans, or braised monkfish with orange sauce and mild spices, as well as shellfish, e.g. pan-fried crayfish with spring vegetables. Slow-cooked poultry and seasonal vegetables are also appropriate.

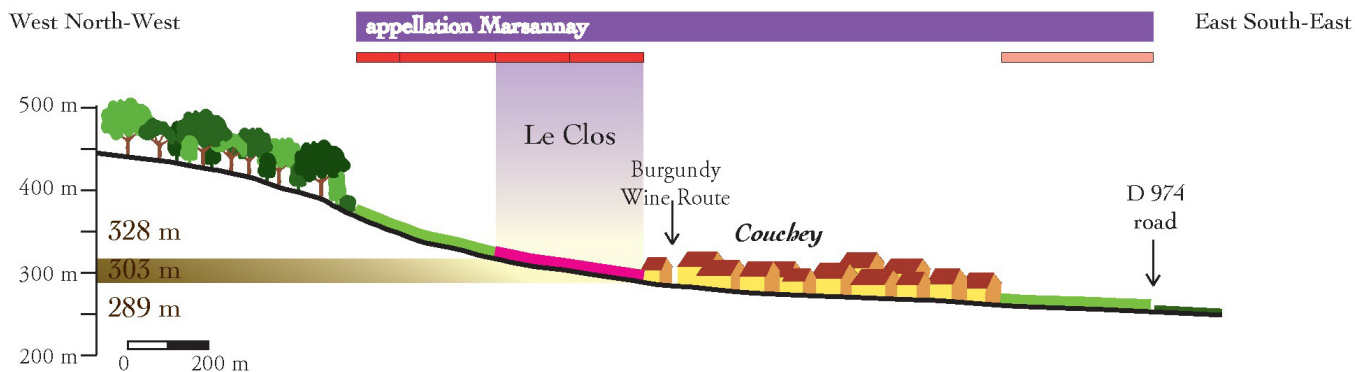


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The Landscape



from 948 to 1076 feet (289 to 328 metres), with an average of 994 feet (303 metres). The slope is gentle in the east (2%), on average 4%, with eastern exposure.

Subsoil and Soil

The micaceous marls of Lias constitute the subsoil of Le Clos.

The clay and the stone eroded from the hillslope form a layer several tens of centimetres thick, which give this terroir its extraordinary minerality.

