



LA BOUCHE DU ROI

ABONDANCE- PINOT NOIR 2023

PLAINE DE VERSAILLES
IGP ÎLE-DE-FRANCE



SOIL

Nestled in the heart of the Plain of Versailles, the Bouche du Roi estate lies on limestone soils enriched with gypsum and flint from the Lutetian era. Positioned on the Beynes anticline at the edge of the ancient Grignon Sea, this site represents the world's most significant biodiversity reserve from the Paleolithic period, at an altitude of 144 meters.

PAIRINGS

Duck breast, game terrine, soft-ripened cheeses.

AGING POTENTIAL

5 to 10 years.

VITICULTURE

Organic, 100% Pinot Noir, vintage 2023, 13.5% vol.



VINIFICATION

Hand-harvested with careful sorting, followed by a delicate three-week infusion. Aging takes place primarily in stainless steel tanks, with 10-15% in oak barrels.

TASTING NOTES

Luminous ruby red. The nose reveals red fruits (raspberry, cherry) with forest floor nuances. An elegant, airy palate supported by fine, silky tannins.

SERVING TEMPERATURE

16-18°C

APPELLATION

Plaine de Versailles, IGP Île-de-France

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