



LA BOUCHE DU ROI

LA VOIE ROYALE – 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

Roasted pigeon, mushroom ravioli, truffled Brie.

AGING POTENTIAL

10 to 15 years

VITICULTURE

Organic, vintage 2023,
13.5% vol.



VINIFICATION

A selection of the estate's finest micro-parcels, hand-harvested with meticulous sorting. Gentle three-week infusion in ceramic eggs, followed by 12 months of aging in the same vessels to refine and polish the tannins.

TASTING NOTES

Luminous ruby red. The nose reveals red fruits (raspberry, cherry), rose petals, and forest floor nuances. The palate is silky and refined, with vibrant freshness and a lingering finish.

SERVING TEMPERATURE

16-18°C

APPELLATION

Plaine de Versailles, IGP Île-de-France

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