



LA BOUCHE DU ROI

LE GRAND LEVER – CHENIN 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

Seafood, sea bass ceviche, fresh goat cheese.

AGING POTENTIAL

5 to 10 years.

VITICULTURE

Organic, 100% Chenin, vintage 2023, 12.5%vol.



VINIFICATION

Hand-harvested with meticulous sorting and gentle pressing. The first and last press fractions ferment separately before blending, allowing precise control of acidity and bitterness. Alcoholic fermentation takes place in 225-liter oak barrels (two to three wines), followed by 8 months of aging on fine lees with oxoline.

TASTING NOTES

Pale yellow with silver highlights. The nose reveals pear, quince, white flowers, and a hint of honey. The palate is vibrant and energetic, finishing with a distinctive saline edge.

SERVING TEMPERATURE

10-12°C

APPELLATION

Plaine de Versailles, IGP Île-de-France

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