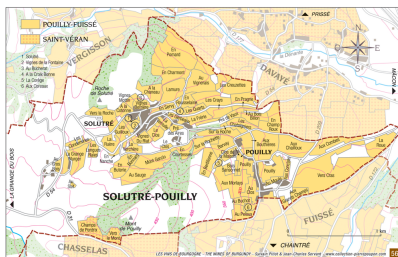




BOUCHARD AÎNÉ & FILS  
• BEAUNE •



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

Varietal

100% Chardonnay.

Tasting notes

**Colour:** Bright gold with green hues.

**Nose:** Elegant and mineral with flowery, vegetal undertones enlivened with a honey note.

**Palate:** A fine and pure, yet rich and luscious wine, with nuances of hazelnuts and grilled almonds.

Food and wine pairing

The perfect accompaniment for shellfish, quenelles, fish, frogs' legs, white meats in a cream sauce, whitebait, poached poultry, sweetbreads...

Serving suggestions

Serving temperature: 10 to 12°C / 52°F.

Ageing potential

3 to 8 years.

Origins

Pouilly and Fuisse are the names of two villages in the Mâconnais region, located at the foot of the famous Solutré and Vergisson rocks. The vineyards cover a total of 850 hectares which are divided between four communes.

The vines are planted on small, steep cirques with an eastern/south-eastern exposure at altitudes of between 250 and 300 metres.

Vinification and maturing

Vinification in temperature-controlled stainless steel tanks, followed by partial maturing in oak barrels for 10 months, 20% new oak.





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## Vintage : 2020

The current public health crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

All over Burgundy, 2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.

Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.

Relatively poor yields for the reds, normal yields for the whites. Some appellations achieved excellent levels of optimal ripeness, with 50% of grapes harvested with the 'vendange entière' (no destemming) approach.

Harvest started on the 21<sup>st</sup> August for the Côte Chalonnaise, more specifically, the Givry reds and then on the 23<sup>rd</sup> of August the first Chardonnay grapes were handpicked in the shape of the Beaune 1<sup>er</sup> cru Les Marconnets.

Winemaker Laurent Mairet first tasting impressions of the 2020 vintage:

'A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas. Alcoholic fermentation in barrels lasted four weeks. Millerandage affected the reds leading to less juice but nice colour and distinct red berry aromas. With its generous tannins, this year looks set to be one to cellar.

However, there are some small variations from terroir to terroir. Côte Chalonnaise reds are characterized by jammy notes while the Côte Beaune have good aromatic intensity and nice colour. The Côte de Nuits is giving us some lovely cuvées just now with summer fruit notes and wonderfully velvety tannins.'