



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% Pinot Noir.

Tasting notes

Colour: dark cherry red.

Nose: open with powerful aromas of blackberries seductively enhanced by vanilla notes.

Palate: a full-bodied and rich wine, with very present yet silky tannins and spicy notes in the finish.

Food and wine pairing

For its full-bodied structure and powerful aromas, this wine pairs perfectly with game meats or aged soft cheeses such as Epoisses, Soumaintrain or Maroilles.

Serving suggestions

Ideally serve between 15°C and 17°C (59°-63°F).

Ageing potential

7 to 8 years.

Origins

The Terroir de Bourgogne range is a selection of reputed single vineyards Villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities, as a sign of the special care we put into their production.

This "village" appellation takes its name from the town of Beaune. It covers about 410 hectares, of which 77% are rated Premier Cru. The main characteristic of the vineyards is its location, for all the vines grow on the East slope of the Montagne de Beaune (literally Beaune mountain). The wines of the appellation are mostly reds (88%) that are renowned since the beginning of the Middle-Age for their quality.

This 13-acre Premier Cru vineyard is located at the northern end of Beaune, and grows on well-drained low slopes covered with rocks. It is an early climat which produces beautifully ripe grapes and full-bodied fruity wines with silky tannins. The "Clos du Roi" holds its name from History facts; it refers to the period when King Louis XI annexed the plot and declared it his property when Charles The Bold died in 1477. In addition, the Climat bears the name "Clos" for it still hold traces of the stone walls that enclosed originally the plot.





Vinification and maturing

Vinification took place in open wooden vats with a long maceration period (about 3 weeks) suitable for getting the best extraction of all the components in the grapes.

Using wooden vats during the fermentation process allows for a better integration of the oak in the wine. Daily punch-downs and pump-overs also helped extracting color, tannins and aromas on different levels to get a full-bodied wine with silky tannins and fruity aromas.

Then the wine was matured in french oak barrels for 16 months using 30% new oak to get subtle toasted notes and melted tannins.

Vintage : 2018

Once again, the 2018 vintage in Burgundy offered the vision scenario of an early harvest. It was already the case in 2017, and 2018 was even earlier! This vintage comes in the earliest harvest palmares compare to the norm (around the 20th of September) and come just in the second place after the unforgettable 2003 vintage when harvest between the 20 and the 25th of August in the Côte d'Or department.

All along the year 2018, the weather was very diverse, even atypical according to the month and the area. After a rainy start in the year, the spring period was very summery with sunshine above the seasonal norms and quite scarce rain.

This trend continued until the harvest with a very hot and dry summer, this allowed the grapes to finish their maturation early. Harvest started on the 20th of August and lasted until the third week of September... a particularly long amplitude.

At least quality is here for this 2018 vintage, but also quantity. Grapes arrived to the winery with a perfect state of health. Concentrated, structured, generous, rich and powerful are some of the adjectives that characterize this magnificent vintage.