



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.

### History

The Beaune vineyards are among the most extensive of the Côte. This "Village" appellation covers 410 hectares, 317 of which are classified as Premier Cru. The right to use the words "Premier Cru" is a distinction granted to certain climats whose wines are traditionally highly regarded. The plot "Les Marconnets" extends over 9.39 hectares.

### Varietal

100% Chardonnay.

### Tasting notes

**Colour:** bright yellow with golden highlights.

**Nose:** aromas of white flowers, fresh bread with delicate spicy notes.

**Palate:** a mellow and rich wine with an acidulous structure. A wine with an exceptional length!

### Food and wine pairing

The perfect companion to poultry and veal in creamy sauces, fish tajines, sushi, and grilled sea-fish.

### Serving suggestions

Serve ideally between 12°C and 14°C

### Ageing potential

5 to 6 years.

### Origins

The "Terroirs 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.

### Vinification and maturing

The Chardonnay grapes were hand-picked and sorted manually as soon as they arrived at the winery.

They were then pressed in a pneumatic press which allows for perfect extraction of the juices without over pressing the grapes.

Vinification and ageing took place in wooden barrels with a proportion of 25% new oak.





### 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 20<sup>th</sup> of September) and come just in the second place after the unforgettable 2003 vintage when harvest between the 20 and the 25<sup>th</sup> 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 20<sup>th</sup> 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.