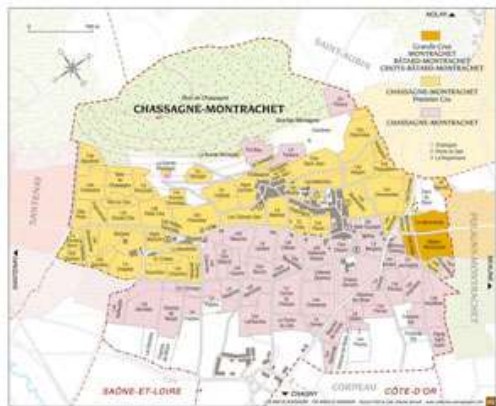




Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine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



### Varietal

100% Pinot Noir.

### Tasting notes

**Color:** Elegant ruby color with purplish tints.

**Nose :** rich with krish aromas followed by little black fruits notes.

**Mouth:** frank and open with discret woody notes enhancing the jammy fruit.

### Food and wine pairing

This Chassagne Montrachet Premier Cru Rouge is ideal served with braised beef, grilled pork, couscous, chicken tandoori, a pot-au-feu, or cheeses like Cantal, Saint Félicien, or a good Camembert from Normandie

### Serving suggestions

In its youth, the ideal serving temperature is around 15°C / 59°F.

With time, its delicate aromas will need caring and so will the serving temperature. So, 18°C (64°F) will be perfect for a wine above 8 years.

### Ageing potential

An excellent wine for laying down: ideal for ageing in a cellar for the next 10 years but can also be served young.

### Origins

The Terroirs de Bourgogne range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

Chassagne Montrachet is the southernmost village in the Côte de Beaune. This appellation is bordered to the south by Santenay and to the north by Puligny Montrachet, producing both white and red wines.

Although the Chassagne Montrachet name is often associated with Meursault and Puligny Montrachet to produce great white wines, its production of high-quality red wines should not be neglected. Having good colour and body, their structure can give them a resemblance to red wines from the Côte de Nuits.

### Vinification and maturing

Vinification in wooden vats followed by a 15 months aging in oak barrels (30% new oak).





### Vintage : 2016

Our dearest Burgundy region could be the embodiment of that famous motto: *Fluctuat nec mergitur*...because for several years now it's been suffering the whims of the weather and has always been capable of producing great wines out of it. Once again, the vintage 2016 will be a tangible proof!

Everything started from a very mild winter...maybe too mild to be honest. Actually, we should have been more wary of that sign for it was the warmest winter the region was going through since 1900. Sometimes the gap in the temperatures compared to the seasonal norms exceeded a 100%. In addition, the rain fell in excess particularly in Côte d'Or and as a consequence the lack of sun was really important.

Winter really came 3 months late, in March, but didn't settle as the bursting of the first buds appeared at the beginning of April. So, as spring really settled, it also brought its share of climatic disasters: first, it was a hail storm that hit the South of the Mâconnais region; then, the most tragic freezing night in April, 26th stroke almost all the region from the Grand Auxerrois to Côte Chalonnaise; and finally, 2 more hail storms on the 13th and 27th May lashed over Chablis, leaving the region with almost no hope of harvest.

This year, until summer, we went through very difficult times and had to hope for the vines to find the strength to grow again. Somehow our wish was granted, and the vegetative cycle started again, with great gaps from one plot to another. Due to all the climatic events, the flowering came late (mid-June) but didn't last long thanks to hot temperatures.

From the month of July, the extremes reversed: the temperatures as well as the amount of sunshine exceeded the seasonal norms. Fortunately for the grape, it lasted until the end of October, allowing for a good maturity.

Harvest began on September, 20th and spread over a month thanks to the great weather conditions, leaving us the opportunity to harvest each plot at its best.

Finally, the grapes we harvested were of great quality and although the plots hit by hail or frost gave almost nothing, the other had good yields.

During the vinifications, the vintage quickly revealed its high quality. We are expecting the wines to be well-balanced, with a good structure and a lot of freshness as well as finesse.