



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 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.

This village appellation from the Côte de Beaune, marks along with Puligny-Montrachet and Meursault one tip of the Golden Triangle. This area produces one of the most famous white wines in Burgundy, which represent about 2/3 of the total production.

The vineyard spreads over 304 hectares, including 149 hectares of Premier Cru. Here, the diversity of soils with particular characteristics is huge, for there are 55 different Premier Cru "Climats".

This white Chassagne Premier Cru is a blend of Chardonnay grapes coming from different parcels.



Varietal

100% Chardonnay.

Tasting notes

Color: shiny yellow gold with straw-coloured glints.

Nose: charming aromas of patisserie and candied fruits.

Palate: full and round, with a frank attack. The finale stands out with wooden and meringue notes.

Food and wine pairing

This great Burgundy wine is complex enough to be enjoyed alone as an aperitif, but it also pairs perfectly with refined dishes such as turbot, seafood as, in particular, lobster or even foie gras and goat cheese.

Serving suggestions

Serve ideally at a temperature situated between 13°C and 14°C / 55°F-57°F.

Ageing potential

This wine can easily age for 8 years in good conditions.



Vinification and maturing

The Chardonnay grapes were hand-picked and carefully sorted before being pressed in a pneumatic press. This device helps getting the best quality of juice possible thanks to a slow extraction and no exposure to oxydation.

Vinification then took place in wooden barrels for a greater complexity of aromas. The wine was aged in oak barrels on its lees for 16 months with occasional stirring.

A proportion of 25% new oak barrels were used to bring the wooden and mocha notes.

Vintage : 2020

The 2020 vintage: It's a keeper!

Flashback to 21 August 2020, when Bouchard Aîné & Fils began its harvest, starting with its red Givry. Picking ended on 4 September with the Hautes Côtes de Beaune.

It was a quality year despite the heat and drought, although yields were down, particularly for the reds, which were mixed in terms of yields but offered good balance. Overall, the acidity was present, guaranteeing wines with good keeping potential.

Yields were up to more average levels for the whites, with lovely maturity for some appellations allowing half of the crop to be vinified in whole bunches.

The wines were aged in the traditional way with 14-18 months in the cellar, depending on the appellation, in oak barrels with around one third new wood.

The reds are elegant and powerful with a nice fruitiness, while the whites are smooth, balanced and fresh.

Three quarters of the wines of the 2020 vintage have now been bottled in order to preserve all their freshness and fruit.