



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 yellow gold.

Nose: frank notes of pear and white peach.

Palate: a lively attack (citrus fruits) followed by notes of vanilla, woody and fruity flavours bringing richness. The finish is long, straight and nicely fat.

Food and wine pairing

Serve and enjoy with delicate fish (perch with a creamy sauce) or white meats, poultry, grilled lobster, crayfish, gambas, blue cheeses and foie gras !

Serving suggestions

Serving temperature: 12-14°C / 55-57°F.

Ageing potential

8 to 10 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 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. Meursault takes its name from the village of Meursault. The vineyards extend over 396 hectares of which 96% produce white wine and 27% are ranked as Premier Cru.

The Premier Cru "Le Porusot" covers about 10 hectares and enjoys a south-eastern exposure, which is perfect for a maximum amount of sunlight. The name Porusot comes from the very nature of the soil; indeed, the word is a regional way of naming a place covered with rocks. It is the diminutive of Porroux which finds its origin in the latin word Petrosa (stony place).

Vinification and maturing

The 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 took place in wooden barrels for a greater complexity and an emphasis on the natural fatness of the appellation.

The wine was then aged in oak barrels on its lees for 18 months with occasional stirrings. A proportion of 30% new oak barrels were used to highlight its onctuous texture.





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.