



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: elegant yellow gold.

Nose: frank and pleasant bouquet showing aromas of pear and white peach.

Palate: a lively attack on citrus fruits followed by flavours of vanilla, wood and fruits. The wine is rich, round yet refined with a long and straight finish.

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.





MEURSAULT PREMIER CRU LE PORUSOT 2020



BOUCHARD AÎNÉ & FILS
· BEAUNE ·

Vintage : 2020

The public health crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

All over Burgundy, 2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.

Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.

Relatively poor yields for the reds, normal yields for the whites. Some appellations achieved excellent levels of optimal ripeness, with 50% of grapes harvested with the 'vendange entière' (no destemming) approach.

Harvest started on the 21st August for the Côte Chalonnaise, more specifically, the Givry reds and then on the 23rd of August the first Chardonnay grapes were handpicked in the shape of the Beaune 1^{er} cru Les Marconnets.

Our Winemaker's first tasting impressions of the 2020 vintage:

'A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas. Alcoholic fermentation in barrels lasted four weeks. Millerandage affected the reds leading to less juice but nice colour and distinct red berry aromas. With its generous tannins, this year looks set to be one to cellar.

However, there are some small variations from terroir to terroir. Côte Chalonnaise reds are characterized by jammy notes while the Côte Beaune have good aromatic intensity and nice colour. The Côte de Nuits is giving us some lovely cuvées just now with summer fruit notes and wonderfully velvety tannins.'