



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

Visual: deep elegant black cherry red.
Nose: intense aromas of blackcurrant, blueberry and raspberry enhanced by vanilla and toasted bread notes.
Palate: a powerful wine with a nice length, intense fruit and present but well-integrated tannins.

Food and wine pairing

This powerful wine will perfectly accompany furred game or meat with character such as a bison steak or jugged hare. Burgundian cheeses such as Epoisses, Cîteaux or Langres will also be ideal.

Serving suggestions

Ideally serve between 16° and 17°C / 61°-63°F.

Ageing potential

8 to 10 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.

Pommard is one of the most famous villages in the Côte de Beaune, located 5 km south of Beaune on the Route des Grands Crus. The vineyard extends over 322 hectares and produces only red wines, with a proportion of 36% rated 1er Cru.

The climat "Les Charmots" is located mid-slope just north of the village with an heavenly south-east exposure. Here the soil is rich in clay which gives their strength to the wines, and tinted with red for its richness in iron. The name "Les Charmots" can come from hornbeams that might have grown there once or from the fact that it was an uncultivated land before people started growing vines (from the latin word CALMIS/CALMA which means stony land).

Vinification and maturing

The wine was vinified in wooden vats to make its full body outstand and the oak melt naturally with the wine.

Then, it was casked into oak barrels for a 14-month ageing period during which its powerful structure will build and its tannins will silken. For that reason especially, we chose to use 20% new oak barrels.





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.