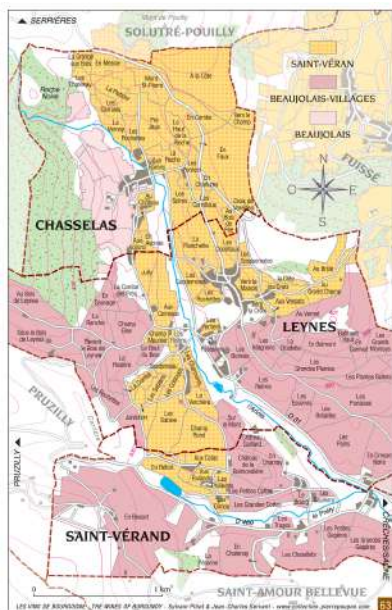




Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine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



Varietal

100% Chardonnay.

Tasting notes

Colour: Greeny-gold.

Nose: While young it has aromas of white fruits (peaches, pears), white and yellow flowers (acacia and honeysuckle, scotch broom). With the age, will be reminiscent of hazelnuts, grilled almonds, honey and gun-flint.

Palate: A dry wine which is also round, soft and fruity.

Food and wine pairing

Perfect as an aperitif with tapas and starters. Will also ideally accompany hors-d'œuvres, delicate cooked white meats, oysters, shellfish and fish.

Serving suggestions

Serve ideally between 10° and 12°C / 50°-54°F.

As the wine gets older, the temperature of service has to be slightly higher to enjoy all the aromas (not under 13°C -55°F).

Ageing potential

3 to 5 years.

Origins

Village appellation from the Mâconnais region, embracing a number of villages from Prissé and Davayé lying to the North of the Rock of Solutré to Leynes, Chasselas, Chânes, part of Solutré-Pouilly and (of course) Saint-Vérand itself all lying to the south. The appellation spreads over 703 ha and produces only white wines.

The appellation is split in two by its cousin Pouilly-Fuissé, and belongs to the same chain of hills as the Solutré rock. There, the soil is made of fossiliferous limestone that so perfect to grow Chardonnay. Depending on the slope, the terroir will be also made of grey marls (vineyards of Chasselas and Leynes) or marly limestones (vineyards of Prissé and Davayé). There are also in some vineyards, lots of "chailles" (clay with flint) that are very characteristic of the region.

All these terroirs, make Saint-Véran wines so specific: lively and round at the same time with a good minerality, all mixing in an harmonious result.

Vinification and maturing

Fermentation in stainless steel tanks followed by partial maturing for 10 months in barrels (incl. 20% new ones).





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Vintage

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.