



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

P.Bouchard (1814-1898) represents the 5th generation of the family; he was a charismatic character who offered an international destiny to the House, but also to the entire region and its wines. He was a brilliant statesman, combative and restless defender of great causes, devoting his life to serve his region, his city and the wines. His commitment led him to found a viticultural school (that is still open today!) to perpetuate the tradition of passing on wine-growing techniques and skills to future generations. The Heritage du Conseiller range celebrates what we consider his legacy: the passion for the Chardonnay and Pinot Noir grapes, and the will enhance their natural qualities using our traditional know-how.

Varietal

100% Chardonnay.

Tasting notes

Colour: bright straw-coloured

Nose: generous and seductive with notes of nectarine and acacia

Mouth: elegant, round and well-balanced with flavours of exotic fruits and a long finale

Food and wine pairing

It should be an elegant companion to mixed salads, grilled meats, fish and shellfish.

Serving suggestions

Serve ideally between 11°C and 13°C / 52°-55°F

Ageing potential

Ready to drink in order to appreciate its intense aromas.

Origins

Vins de France are produced from different wine regions of France. This quite new appellation (2009) allows for a greater liberty in winemaking compared to the appellation system for you can blend varieties from different regions and vintages, plus choose the best technique to enhance them. It is a great opportunity for our winemaker to express his skills with a wine with a steady style and unique personality. This wine perfectly reflects our commitment towards the enhancement of varieties, and more specifically Pinot Noir and Chardonnay.

Winemaking

The grapes were harvested during the cool hours of the night to keep the typical freshness of Chardonnay. Each plot was vinified separately so that we respect their true nature, and get a finer and purer wine. After the fermentation process, the wines were aged for 3 months on their fine lees in stainless steel tanks.