



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

The Beaune vineyards are among the most extensive of the Côte. This "Village" appellation covers 475 hectares, 337 of which are classified as Premier Cru. The right to use the words "Premier Cru" is a distinction granted to certain climats whose wines are traditionally highly regarded. The plot "Les Marconnets" extends over 9.39 hectares.

Varietal

100% Chardonnay.

Tasting notes

Colour: bright yellow with golden highlights.

Nose: aromas of white flowers, bread and delicate spicy notes.

Palate: a mellow, rich and well-structured wine with an exceptional length!

Food and wine pairing

A perfect match for poultry and veal in creamy sauces, fish tajines, sushi, and grilled sea-fish.

Serving suggestions

Serve ideally between 12°C and 14°C. (54-60°F.).

Ageing potential

6 years and more.

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.

Vinification and maturing

The Chardonnay grapes were hand-picked and sorted manually as soon as they arrived at the winery.

They were then directly pressed in a pneumatic press which allows for perfect extraction of the juices without over pressing the grapes. Vinification and ageing took place in wooden barrels for 12 months with a proportion of 20% new oak.





BEAUNE PREMIER CRU LES MARCONNETS 2020



BOUCHARD AÎNÉ & FILS
· BEAUNE ·

Vintage : 2020

The current 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.'