



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 gold with green hues.

**Nose:** Deep and frank aromas of white fruits, in particular pear and peach notes.

**Palate:** A frank attack on citrus aromas, the mouth is ample, carried by pear flavours and a pleasant woody finish.

## 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.





Vintage : 2021

The 2021 vintage was a challenge for winegrowers right up until the very last day. From the frost in April, made worse by a very early start to the winegrowing season, right through to the September harvest, it was characterized by some brutal shifts in the weather. Winegrowers had to be extremely reactive and attentive. The only moment of respite came with flowering, which was ideal for fruit formation, and véraison, which was accompanied by sunshine from mid-August. In the end, hard work was rewarded with success, low volumes aside.

Aside from the low yields due to frost, and hail in June in certain parts of the Mâconnais, the grapes were sorted meticulously, both in the vines and in the winery.

Anyway, 2021 is an interesting vintage to work as it requires great technical skill and vinification must be very precise. Although fermentation was rapid, one had to pay a great deal of attention to the extraction of tannins and colour for the reds, and to the aromatic balance of the whites. The impression from the first tastings is that the musts have good aromatic potential and the sugar-acidity ratio suggests a style appreciated by fans of Bourgogne wines.