



BOUCHARD AÎNÉ & FILS

BOURGOGNE CHARDONNAY 2023



Whether from famous Bourgogne villages, regional appellations or homage cuvées, the House's wines carry the Bouchard Aîné & Fils imprint, which since 1750 has become a prestigious signature, synonymous with excellence and know-how thanks to exceptional men.

Full of history and flavours, they are a complete range to allow all connoisseurs and enthusiasts around the world to discover the richness and incredible potential of the noble grape varieties of their region of origin.

AN EPIC STORY IN BURGUNDY

Bouchard Aîné & Fils has more than 250 years of history with 9 generations dedicated to the excellence of Pinot Noir and Chardonnay. The 18th-century Pavillon Bouchard, in Beaune, houses the cellars where the tradition of quality, elegance and prestige in selecting and making great Burgundy wines is perpetuated.

VARIETAL

100% Chardonnay.

TASTING NOTES

Visual: Gold colour with light silver-grey tints.

Nose: Very expressive with aromas of flowers and honey.

Palate: A frank attack, good acidity, with acacia and lightly candied fruits aromas enhanced by a good length in the mouth.

FOOD AND WINE PAIRING

This wine is the perfect choice for aperitifs, cold cuts or grilled fish but also cheese such as the French Brie, Comté or Saint-Nectaire.

SERVING SUGGESTIONS

Serve ideally chilled, at a temperature of about 12°C (54°F.).

AGEING POTENTIAL

In good storage conditions, this wine can be kept for about 3 to 5 years.

ORIGINS

The Bourgogne blanc appellation covers around 1,000 hectares spread across the entire Burgundy wine-growing region. The great diversity of terroirs found here means that the grape variety can be expressed in a wide range of ways, from flinty to buttery to acacia.

Our white Burgundy is mainly made from Chardonnay grapes harvested on selected terroirs in southern Burgundy: in the Mâconnais and Côte Chalonnaise. A small proportion of our cuvée also comes from vineyards in the Côte de Beaune.

The selection and vinification carried out by our teams is therefore very important in achieving a pure expression of Chardonnay in line with the House's expertise.



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VINIFICATION AND MATURING

Once the grapes had been sorted and destemmed, the must was extracted by pneumatic pressing, then cooled and left to settle for 24-48 hours. The juice was then brought to a temperature of 16-18°C. (61-64°F.) to start the alcoholic fermentation. The wine was then matured on its fine lees for 6 months, partly in stainless steel vats and partly in oak barrels, to give it all its suppleness and bring out its honeyed, subtly woody aromas.



VINTAGE : 2023

The ideal weather conditions in Burgundy in 2023, characterised by a favourable spring, a hot summer with cool nights, moderate rainfall and an early autumn harvest, played a key role in the high yields and exceptional quality of the grapes at harvest time.

The white wines are distinguished by their elegance, complexity and liveliness. Subtle aromas of white fruit, citrus and floral notes add to their remarkable freshness.

The red wines are powerful and well-balanced, with aromas of red and black fruit, as well as spicy and mineral nuances. The silky tannins add an elegant structure, promising harmonious ageing.

In short, these are expressive, fruity wines with very fine aromatic profiles.



OUR WINEMAKER: AMÉLIE FAIVRET

This trained and qualified Oenologist is not “fallen in wine” by coincidence. Daughter and granddaughter of winegrowers from Meursault, the north tip of the Golden Triangle, where the finest white wines of Burgundy come from, she is particularly attached to the noble grapes of her home region.

A strong anchorage to Burgundian tradition and style that Amélie tries to express in the style of her wines, upholding, in turn, the House's historic knowledge of quality, elegance and prestige in selecting and making wines and taking up a torch proudly held by 9 generations of ambitious and demanding pioneers.



Credit Photo : Serge Chapuis.