



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% Pinot Noir.

Tasting notes

Visual : Crimson ruby red color.

Nose : Fine and subtle, with nice aromas of small red and black fruits.

Palate : The mouth is supple, round, with soft tannins and a nice freshness.

Food and wine pairing

Enjoy this wine with a plate of cured meats, pasta, red meats in sauce as the typical French « coq au vin » or a beef stew. Try also with a camembert cheese "à la française"!

Serving suggestions

Ideally served at 18°C/64°C.

Ageing potential

This wine can be appreciated from now or can be kept in the cellar for the next two years.

Origins

The Bourgogne rouge (red Burgundy) regional appellation is harvested throughout the Burgundy winegrowing area, covering approximately 2,000 hectares.

Our Pinot Noir grapes mainly come from selected terroirs on the Côte de Beaune and Côte Chalonnaise (in the South of Burgundy). A small part of our cuvée is also coming from the Côte de Nuits vineyards.

Our viniculturist plays a very important part in selecting the grapes and vineyards, which will express the Pinot Noir at its best, in the respect of the House's know-how.

Vinification and maturing

Vinification in thermoregulated tanks, 20 days of fermentation.

Punching twice a day during 10 days.

The free run and the pressed juices are blended together.



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.