



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

Color: Golden yellow.

Nose: Intense mineral flavours, delicately smoky with notes of hazelnuts and white fruits.

Mouth: Well-balanced and unctuous in the mouth showing quite present fruit and a long, persistent finish on sweet spices.

FOOD AND WINE PAIRING

Ideal with white meat dishes, chicken in a cream sauce, shellfish and crayfish.

SERVING SUGGESTIONS

Serve ideally between 12° and 14°C / 54 - 57°F.

AGEING POTENTIAL

This wine will keep for at least 2 to 5 years in the cellar in good conditions.

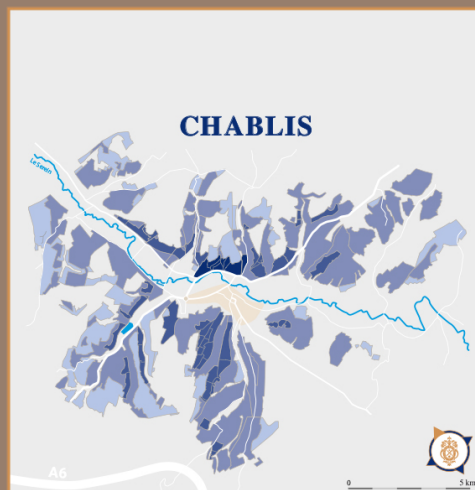
ORIGINS

An appellation which takes its name from the village of Chablis and is grown in the delimited areas of 17 villages. The appellation covers 3,712 hectares, making it the most extensive "Village" appellation in Burgundy.

It is characterized by producing exclusively white Chardonnay wines and by its geology which is believed to date back to the Kimmeridgian period.

The Chablis vineyards are planted on various hills in the valley of Serein, the peaceful river that crosses the region.

- Limestone soil and subsoil dating back to the Kimmeridgian.
- Slightly pronounced incline.
- South-west exposure.
- Altitude of 180 m to 260 m above sea level.



CHABLIS 2022



VINIFICATION AND MATURING

Once arrived at the winery, grapes and must went through a long pneumatic pressing, followed by a settling of the juice and the alcoholic fermentation with selected yeasts in stainless steel tanks under controlled temperatures (18 to 20°C / 64-68°F.) to preserve a maximum of fruit. The malolactic fermentation began rapidly after the alcoholic fermentation and was complete in January. The wine was then aged on the lees for 5 to 7 months.



VINTAGE : 2022

In the Chablis area, in spite of the harsh spring frosts, the vines recovered very well and the grapes emerged in abundance. The lack of water was very troubling but a few showers on 15 August triggered the ripening process.

The harvest, running from 1 September to 22 September. The vines' condition was ideal. Only a few scorch marks were visible following the hot weather. A very good harvest, in terms of quality and quantity, for all the Chablis appellations, with very interesting balances.



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.