



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 Terroirs de Bourgogne range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

This village appellation from the Côte de Beaune, marks along with Puligny-Montrachet and Meursault one tip of the Golden Triangle. This area produces one of the most famous white wines in Burgundy, which represent about 2/3 of the total production.

The vineyard spreads over 304 hectares, including 149 hectares of Premier Cru. Here, the diversity of soils with particular characteristics is huge, for there are 55 different Premier Cru "Climats".

This white Chassagne Premier Cru is a blend of Chardonnay grapes coming from different parcels.



Varietal

100% Chardonnay.

Tasting notes

Color: shiny yellow gold with straw-coloured glints.

Nose: charming aromas of patisserie and candied fruits.

Palate: full and round, with a frank attack. The finale stands out with wooden and meringue notes.

Food and wine pairing

This great Burgundy wine is complex enough to be enjoyed alone as an aperitif, but it also pairs perfectly with refined dishes such as turbot, seafood as, in particular, lobster or even foie gras and goat cheese.

Serving suggestions

Serve ideally at a temperature situated between 13°C and 14°C / 55°F-57°F.

Ageing potential

This wine can easily age for 8 years in good conditions.

Vinification and maturing

The Chardonnay grapes were hand-picked and carefully sorted before being pressed in a pneumatic press to get the best quality of juice thanks to a slow extraction.

Vinification then took place in wooden barrels for a greater complexity of aromas. The wine was aged in oak barrels on its lees for 16 months with occasional stirring.

A proportion of 25% new oak barrels were used to bring the wooden and mocha notes.



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.