



BOUCHARD AÎNÉ & FILS

# CHASSAGNE-MONTRACHET PREMIER CRU 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

**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

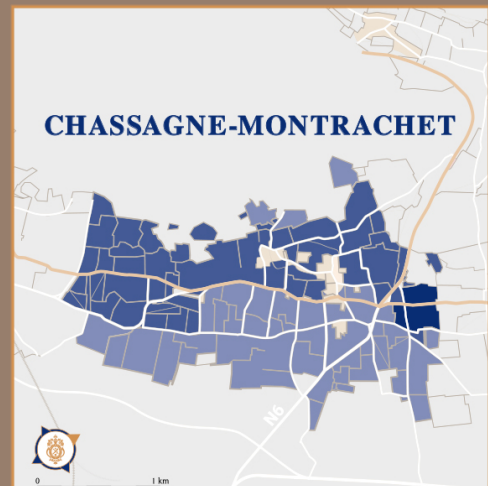
This wine can easily age for 8 years in good conditions.

## ORIGINS

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.





FONDÉE EN 1750

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## VINIFICATION AND MATURING

Harvested by hand, then sorted in the vat room before soft pressing to extract the best quality juice. Vinification in wooden vats for greater aromatic complexity. Aged in oak barrels for 18 months, with occasional stirring to bring the lees back into suspension and reveal all the smoothness of the wine. A proportion of 25% new oak barrels were used to bring out those seductive candied notes.



## 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.