



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: A clear, brilliant cherry red.

Nose: Distinguished and complex, slightly woody, with hints of vanilla and red and black fruits (blackcurrants, raspberries and Morello cherries). Animal notes of musk and fur.

Palate: Full-bodied, with ageing potential, long and persistent. As the wine develops the presence of red fruits is confirmed, with a sub-structure of liquorice. Gevrey wines are noted for their strong character and intense, expressive aromas - powerful but extremely mellow.

Food and wine pairing

The intense aromas of this Gevrey-Chambertin call for rich dishes such as a saddle of lamb, bœuf bourguignon or coq au vin, and ripe cheeses.

Serving suggestions

Serve ideally between 15°C and 16°C/59-61°F.

Ageing potential

This wine can be kept easily for about 10 years, depending on the vintage characteristics.

Origins

This iconic appellation from the Côte de Nuits in Burgundy takes its name from the village of Gevrey-Chambertin. The famous area of Gevrey-Chambertin produces only red wines and extends over 406 hectares, 86 of which are classified as Premier Cru.

Vinification and maturing

The grapes are collected in small ventilated crates, then painstakingly sorted at a table. Next, the grapes are entirely destemmed but not crushed (they remain whole) and transferred by gravity into a vat. Maceration lasts around 3 weeks, with more-or-less frequent cap punching. The wine is aged in the cask for sixteen to eighteen months, using a fairly low proportion of new casks (under 20%). Lastly, the wine is bottled with very light filtration.





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.