



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

Colour: Pale gold with green highlights, brilliant and limpid.

Nose: Floral and fruity aromas, with hints of lemon, mint and honeysuckle. Exotic and spicy aromas.

Palate: Well-balanced, with herbaceous and floral notes. This wine is light, charming and fresh. It seduces with its spontaneity and tenderness.

FOOD AND WINE PAIRING

Enjoy on its own as an aperitif, or with starters, snails, frogs' legs, mussels, all types of fish, andouillettes, poultry or veal in cream sauce and goat's cheese.

SERVING SUGGESTIONS

Serve chilled between 10 and 12°C. (50-54°F.).

AGEING POTENTIAL

Drink now but can be kept in the cellar for 6 years after the vintage.

ORIGINS

The Mâconnais is in the southern part of Burgundy, stretching from Tournus to the southern boundary of Saône-et-Loire. This vineyard of almost 3,500 hectares specialises in white wines: Mâcon-Villages, Saint-Véran, Pouilly Fuissé and Pouilly-Vinzelles.

The geographical area covers the whole of the Mâcon arrondissement, but there are 43 communes where a specific demarcation defines the Mâcon-Villages appellations. The sheer size of the vineyard, with its variety of soils and microclimates, makes it possible to offer a wide range of Mâcon blancs.

- Clay-limestone soils.
- East-facing.
- Gentle slope.
- Altitude: around 300 m.

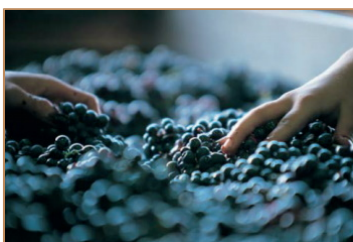


MÂCON-VILLAGES 2023



VINIFICATION AND MATURING

Grapes are gently and slowly pressed in pneumatic presses, then the must is settled at low temperature. Fermentation is in temperature controlled vats so to preserve the freshness and natural fruitiness of the grape. The wine undergoes alcoholic fermentation, malolactic fermentation and then matures for 6 to 8 months on fine lees in stainless steel vats.



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.