



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% Chardonnay.

Tasting notes

Colour: A brilliant gold dress.

Nose: An elegant and fine bouquet offering yellow fruits aromas and notes of dry fruits.

Palate: A racy, round and dense wine in the mouth, with a fine woody finish and a beautiful balance between roundness and minerality.

Food and wine pairing

Ideal with blanquettes, poultry or fish in a cream sauce, Lyon savoy in brioche...

Serving suggestions

Ideally served at a temperature between 12 and 14°C / 53°F.

Ageing potential

From 8 to 10 years.

Origins

One of the famous white Burgundy from the Côte de Beaune appellations which takes its name from the village of Meursault.

The vineyards extends over 440 hectares with 95% given over to white wine and 25% classified as Premier Cru.

Vinification and maturing

After manual harvesting, the grapes were sorted and delicately, slowly pressed.

Then, the juice was left to settle, and a slow fermentation begins on barrels.

Ageing in Burgundian oak barrels of 228 litres (20% new one) where take place the malolactic fermentation.

Maturing process on barrels during 16 months.





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.