



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: bright yellow gold.

Nose: frank and pleasant aromas of pear and white peach.

Palate: a lively attack on citrus fruits followed by flavours of vanilla, wood and fruits. A rich, round yet refined wine with a long and straight finish.

Food and wine pairing

Serve and enjoy with delicate fish (perch with a creamy sauce) or white meats, poultry, grilled lobster, crayfish, gambas, blue cheeses and foie gras !

Serving suggestions

Serving temperature: 12-14°C / 55-57°F.

Ageing potential

8 to 10 years.

Origins

The Terroir de Bourgogne range is a selection of reputed single vineyards Villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities, as a sign of the special care we put into their production.

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. Meursault takes its name from the village of Meursault. The vineyards extend over 396 hectares of which 96% produce white wine and 27% are ranked as Premier Cru.

The Premier Cru "Le Porusot" covers about 10 hectares and enjoys a south-eastern exposure, which is perfect for a maximum amount of sunlight. The name Porusot comes from the very nature of the soil; indeed, the word is a regional way of naming a place covered with rocks. It is the diminutive of *Porroux* which finds its origin in the latin word *Petrosa* (stony place).

Vinification and maturing

The grapes were hand-picked and carefully sorted before being pressed in a pneumatic press. This device helps getting the best quality of juice possible thanks to a slow extraction and no exposure to oxydation.

Vinification took place in wooden barrels for a greater complexity and an emphasis on the natural fatness of the appellation.

The wine was then aged in oak barrels on its lees for 18 months with occasional stirrings. A proportion of 30% new oak barrels were used to highlight its onctuous texture.





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.