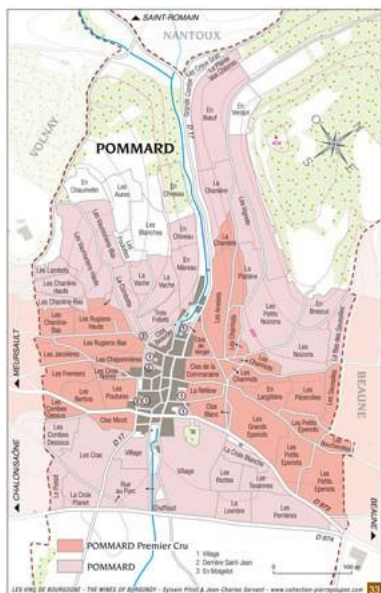




Wine & Spirits – 93 Pts

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: Elegant cherry red, deep and dark.

Nose : An intense bouquet showing aromas of blackcurrant, blueberry and raspberry enhanced by vanilla and toasted bread notes.

Palate : A powerful and well-structured wine with intense fruit, well-integrated tannins and a nice length.

Food and wine pairing

Serve with furred game, bison steak, jugged hare, Burgundian cheeses such as Epoisses, Cîteaux or Langres.

Serving suggestions

Ideally serve between 16° and 17°C / 61°-63°F.

Ageing potential

This wine by nature is meant to be kept. In good storage conditions it will age patiently for 10 years.

Actually, it needs some time before opening in order to let the tannins mellow. For those who love musky flavours, time will make this wine evolve towards leather and gamey aromas.

Origins

The *Terroirs 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.

Pommard is one of the most famous villages in the Côte de Beaune, located 5 km south of Beaune on the Route des Grands Crus. The vineyard extends over 322 hectares and produces only red wines, with a proportion of 36% rated 1er Cru.

The climat "Les Charmots" is located mid-slope just north of the village with an heavenly south-east exposure. Here the soil is rich in clay which gives their strength to the wines, and tinted with red for its richness in iron. The name "Les Charmots" can come from hornbeams that might have grown there once or from the fact that it was an uncultivated land before people started growing vines (from the latin word CALMIS/CALMA which means stony land).



BOUCHARD AÎNÉ & FILS
- BEAUNE -

POMMARD PREMIER CRU LES CHARMOTS 2020



Vinification and maturing

The wine was vinified in wooden vats to make its full body outstand and the oak melt naturally with the wine.

Then, it was casked into oak barrels for a 14-month ageing period during which its powerful structure will build and its tannins will silken. For that reason especially, we chose to use 20% new oak barrels.

Vintage : 2020

The current public health crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

All over Burgundy, 2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.

Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.

Relatively poor yields for the reds, normal yields for the whites. Some appellations achieved excellent levels of optimal ripeness, with 50% of grapes harvested with the 'vendange entière' (no destemming) approach.

Harvest started on the 21st August for the Côte Chalonnaise, more specifically, the Givry reds and then on the 23rd of August the first Chardonnay grapes were handpicked in the shape of the Beaune 1^{er} cru Les Marconnets.