

POUILLY-FUISSÉ 2024



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: Gold with green tints, brilliant and clear.

Nose: Elegant, fairly reticent, very mineral with flowery, vegetal undertones enlivened with a honey note.

Palate: A fine, pure wine, very smooth. Aromas of citrus fruit in its youth, white fruit such as pear (after 1 to 2 years in bottle), then hints of hazelnut and toasted almond enrich the palate.

FOOD AND WINE PAIRING

The perfect accompaniment for shellfish, quenelles, fish, frogs' legs, white meats in a cream sauce, whitebait, poached poultry, sweetbreads...

SERVING SUGGESTIONS

Serving temperature: 10 to 12°C / 52°F.

AGEING POTENTIAL

3 to 8 years.

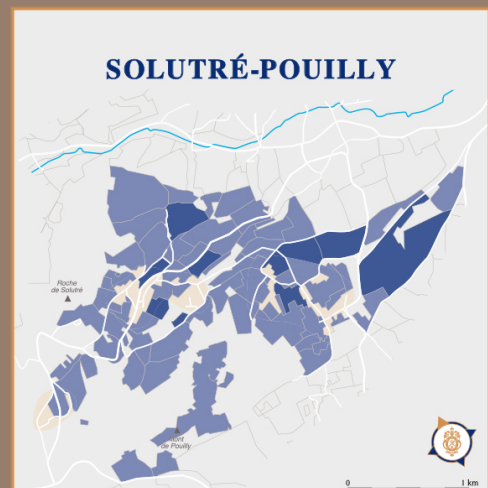
ORIGINS

The Pouilly-Fuissé appellation is situated in the south of the Maconnais' vineyards. It spreads across the villages of Fuissé, Solutré-Pouilly, Vergisson, and Chaintré.

As soon as the incline increases, in the south of Mâcon, around the renowned rocks of Vergisson and Solutré, the vineyard of Pouilly-Fuissé, on clay-limestone soil from the Jurassic era, entirely covers the abrupt hills on little parcels of steep slopes. The harvest is of approximately 40 000 hl for 761 hectares of vines.

On banks of crinoidal limestone, the vineyard lies on the sides and at the base of the rocks on gravelly scree and clay-limestone soils dating back to the Jurassic period. Note also the clay soils on a granitic bedrock in the westernmost part of the appellation.

Steep incline/Eastern, south-eastern exposure/Altitude of 200 m to 350 m.



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VINIFICATION AND MATURING

The grapes are gently pressed to extract the highest quality juice possible. The resulting must is placed in a temperature-controlled vat for settling (12 to 24 hours). This settling operation is crucial in our quest for aromatic purity. The must is then racked and placed in temperature-controlled stainless steel vats (16-18°C) for alcoholic fermentation. Ageing in stainless steel vats on lees (80%) and in oak barrels (20%) for 8 to 10 months.



VINTAGE : 2024

The year 2024 in Burgundy was marked by extreme weather conditions, with excessive rainfall and a significant lack of sunshine. These factors led to heavy disease pressure, particularly downy mildew, complicating the work of the winegrowers. Frost and hail also caused significant damage, particularly in regions such as Chablis and Auxerrois.

Yields were severely affected, with drops of up to 70% in some areas. The Côte Chalonnaise held up better, with more limited losses. Overall, volumes are well below the usual average, a reminder of the difficult harvests in 2021.



The late harvest necessitated rigorous sorting to preserve quality. Despite the challenges, the grapes harvested reached good ripeness thanks to a sunny spell in September. The reds stand out for their richness and concentration, comparable to great vintages such as 2010. The elegant whites are reminiscent of 2022.

Initial tastings reveal promising wines, with concentrated aromas and a fine structure. Although limited in quantity, this vintage promises to be a qualitative success.



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.

