



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 golden colour with green tinges.

Nose: Floral aromas of honeysuckle, acacia and jasmine, and a hint of grilled almonds.

Palate: A generous, well-balanced wine offering a lively attack and a good freshness. The finish has a long after-taste on light vanilla nuances.

Food and wine pairing

This great with Burgundy will be ideal with a pan-fried foie-gras, a creamy fish dish and all cooked white meats such as a chicken in cream sauce, smoked salmon, shellfish, and veal sweetbreads.

Serving suggestions

The ideal serving temperature is around 12°C to 14°C. (55°F.).

Ageing potential

From 5 to 8 years.

Origins

Puligny-Montrachet is a village on the Côte de Beaune, located in the area producing the finest white wines of Burgundy: the Golden Triangle, which is demarcated by the villages of Meursault, Puligny-Montrachet and Chassagne-Montrachet. The village supposedly holds its name from the Gallo-Roman era, when the first people settled and named it Puliniacus - the marsh house. The second name "Montrachet" was attached only in the end of the 19th century, to have a link with the Grand Cru that can be produced in the village. The appellation spreads on 211,46 hectares and produces almost only white wines. About a third of the appellation (98,18 hectares) is ranked "Premier Cru" and those Premiers Crus contain 17 different Climats. The village also produced 5 Grands Crus.

The soil is mainly composed of limestone with a very typical ochre colour. The subsoil is also composed of marly layers (mix of clay and limestone) that play a great part in giving the wines under the appellation their structure. The vines are located in the plain with a South-eastern exposure which protect them from the North wind and is ideal to gather the most amount of sunlight and ensure a good maturity/concentration of the grapes.

Vinification and maturing

Alcoholic fermentation and malolactic fermentation take place over several weeks, with once daily stirring to release the aromas. The wines then mature in the same casks for 10 to 14 months, 30% new oak.





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.