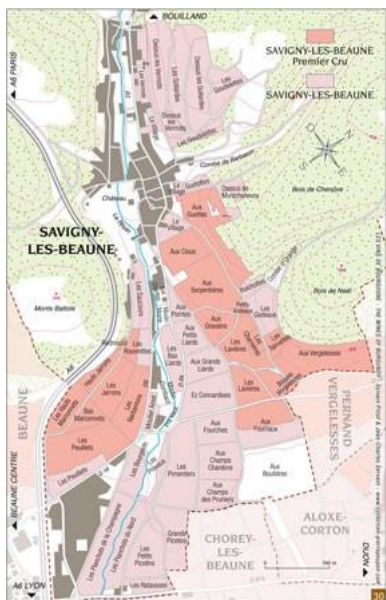




International Wine Challenge  
95 Pts



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.

### History

The Terroirs de Bourgogne range is a selection of reputed villages, Premiers and Grands Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

Savigny-lès-Beaune wine is produced in the commune of Savigny-lès-Beaune in the famous Côte de Beaune in Burgundy. The Appellation d'origine contrôlée (AOC) Savigny-lès-Beaune may be used for red and white wine with respectively Pinot Noir and Chardonnay as the main grape variety. The name of the appellation is sometimes written simply as Savigny, without the lès-Beaune part. The production consists of slightly over 85 per cent red wine, and slightly less than 15 per cent white wine.

### Varietal

Chardonnay and Pinot Blanc, depending on the vintage.

### Tasting notes

**Color:** Pale golden hue.

**Nose :** Revealing its origins as a Burgundian blend of rare Pinot Blanc with its floral notes, and Chardonnay, to bring a touch of almond and toasted hazelnut.

**Mouth:** Full attack with citrus and toasted aromas, notes of butter, light minerals and a good length with lots of freshness. A lively, well-structured and harmonious wine.

### Food and wine pairing

This is a Savigny-lès-Beaune which, when young, will bring life to any aperitif, whether in town or country. With the fullness of age, it will make a wonderful accompaniment to fish and seafood.

### Serving suggestions

Serve at a temperature of average 12 to 13°C (53 -55°F).

### Vinification and maturing

Chardonnay (60%) and Pinot Blanc (40%).

The grapes were pressed immediately after the harvest. The juice was left to settle in vats where alcoholic fermentation began, before being transferred to barrels.

The wine remained for 11 months in the calm of the cellar, half of it in barrels that had already been used once, a quarter in new oak, and a quarter in two-year-old barrels. The lees were stirred for two months.



## Vintage : 2019

*2019 was a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch. The end result has inspired enthusiasm amongst winemakers, surpassing expectations. The weather was hot and dry, but the wines are promising a freshness that will delight fans of Bourgogne wines, with an indulgent side to boot.*

*Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.*

*A spring-like start to the year*

*Winter was mild with temperatures higher than average in December, and again in February, when it was 2.2°C warmer than the norm. Rain was variable with a very wet December and much less precipitation in February. As such, the growth cycle started much earlier, with budburst slightly ahead of average in some areas.*

*An autumnal spring*

*Clement temperatures in March, up 1.1°C on seasonal norms across the region, allowed the vines to spring back to life. More advanced plots reached the mid-budburst stage in the first days of April.*

*But cold weather then arrived and frost on the morning of 5 April in particular left its mark that was more or less pronounced from sector to sector, depending on how low the temperature fell and which stage the vines had reached. This had an impact on yields, particularly in the Mâconnais. Temperatures remained low and the frost returned on 12 and 15 April, but the damage was much less significant. The vines didn't return to growth until mid-April, when temperatures rose once again and the mid-budburst stage was reached in later plots.*

*In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June when high winds and plunging temperatures were felt countrywide. This partially hindered flowering, which fell behind with fairly frequent episodes of shatter and millerandage.*

*A hot summer*

*Heat and a lack of rain were then the norm, with temperatures up 2.2°C on average across the region and rainfall down by 50% in the Yonne for example. In the majority of cases, the vines were in excellent health right through to harvest. Any occasional local issues with powdery mildew were quickly dealt with.*

*The little rain that fell in August helped the vines develop and triggered véraison. It varied a great deal across the region, resulting in significant differences in terms of the development of the vines from one plot to another, and sometimes even within the same plot. This continued through to the harvest.*

*Overall, the vines stood up to this lack of rainfall pretty well, and showed good vigor through to picking.*

*However, some places did suffer towards the end of the season, especially where the plants were younger, with the grapes suffering some scorching.*

*The fine weather continued through the end of August and into September, and ripening happened at a good pace. Concentration was an issue in a few spots in September, but millerandage ensured the grapes retained their acidity through to the end. Harvesting for the grapes used to make Crémant de Bourgogne began on 30 August, while that for grapes for still wines began a week later, and picking continued through to mid-October. This unusually long harvest was possible thanks to the excellent health of the grapes along with good weather. Given the differences in ripening from plot to plot, winegrowers were able to adapt to the pace the grapes matured. Location was not an issue - analysis of the maturity of the grapes and regular sampling of the berries were all that counted.*