



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 (50%) and Pinot Blanc (50%).

Tasting notes

Color: Pale white gold.

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

Drink on its own, as an aperitif, or with light entrées, delicatessen, crustaceans and noble river fishes. It will also be a great companion to goat cheeses or Gruyère, French Comté and Cîteaux.

Serving suggestions

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

Vinification and maturing

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.



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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.

Winemaker Laurent Mairet first tasting impressions of the 2020 vintage:

'A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas. Alcoholic fermentation in barrels lasted four weeks. Millerandage affected the reds leading to less juice but nice colour and distinct red berry aromas. With its generous tannins, this year looks set to be one to cellar.

However, there are some small variations from terroir to terroir. Côte Chalonnaise reds are characterized by jammy notes while the Côte Beaune have good aromatic intensity and nice colour. The Côte de Nuits is giving us some lovely cuvées just now with summer fruit notes and wonderfully velvety tannins.'